



F&B Nonstick

VA33

Acidic detergent descaler for hard cheese mould cleaning

Description

Nonstick is a low foaming, mixed acid liquid detergent descaler for cleaning hard cheese moulds, plates and crates. Nonstick can be used for the CIP of cold milk surfaces, e.g. raw milk silos, road tankers, etc.

Key properties

- Nonstick has been specifically developed for the cleaning of cheese moulds that contain pressed pasteurised cheese, as the cleaning requirements for soft and hard cheeses vary.
- Nonstick removes the hard cheese soil that sticks to the cheese moulds that cannot be removed using conventional detergents.
- Nonstick is low foaming and is suitable for use in tunnel washer applications under conditions of high pressure and turbulence.
- Nonstick is a conductive liquid and is suitable for automatic dosing and control.

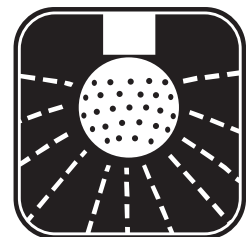
Benefits

- Highly effective in removing hard cheese soil that sticks to the cheese moulds.
- Enhanced wetting and dispersing properties provides highly effective removal of most organic soiling and scale deposits, improving operational efficiency.
- Low foaming properties in tunnel washer applications under conditions of high pressure and turbulence provide easy rinsing and improved cleaning performance.
- Suitable for automatic dosing and control by conductivity, ensuring consistent delivery of product.

Use instructions

Typical use concentrations of Nonstick are 1-4% w/w (0.8-3.2% v/v) at 45-65°C depending on the level of soil.

Nonstick containing solutions should be thoroughly rinsed after use to remove them from all food and beverage contact surfaces.





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Technical data

Appearance: Clear, colourless liquid

pH (1% solution at 20°C): 2

Relative density (20°C): 1.24

Chemical Oxygen Demand (COD): 10 gO₂/kg

Nitrogen Content (N): 39 g/kg

Phosphorous Content (P): 71 g/kg

Nonstick [% w/w] - Specific conductivity at 25°C [mS/cm]: -

0.5 - 6.6

1 - 13.9

2 - 25.5

3 - 34

4 - 44

5 - 54

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers or (where applicable) in an approved bulk tank, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Nonstick is safe for use on materials commonly found in the beverage and food industry when applied under the recommended conditions. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

Test method

Reagents:

0.1 N Sodium hydroxide solution

Phenolphthalein indicator

Procedure:

Add 2-3 drops of the indicator solution to 10 ml of the test solution. Titrate with the caustic to a red end point.

Calculation:

% w/w Nonstick = titre (ml) x 0.14

% v/v Nonstick = titre (ml) x 0.12