

AC-113 SANITISING FOAM

Rapidly Effective Chlorinated Foaming Sanitiser for use as a Final Sanitising Step for Meat, Poultry, Dairy and Beverage Industries

PRODUCT INFORMATION

AC-113 is a Sanitising Foam used as a Final Sanitising Step for Food and Beverage Industries. AC-113 is an Economical Method of Applying Chlorine as a Sanitiser. The High Stable Foaming Base Provides Longer Contact Time with Surfaces.

BENEFITS

- Made In Accordance with HACCP & GMP Guidelines
- High Foam Extends Contact between Sanitiser and Surface
- Economical Dosing down to 1:200 with Foaming Spray System
- Suitable for Use in all Australian Food Manufacturing Plants

DIRECTIONS FOR USE

Application Directions

Apply Using a Foam Gun
 Allow to Soak on Surface for Minimum of 1 Minute
 Rinse Off Surface with Potable Water

Application

General Food Area Sanitising
 Removal of Mould and Mildew

Dosage

10ml AC-113 with 1000ml Water
 20ml AC-113 with 1000ml Water

TYPICAL PROPERTIES

Appearance: Clear Liquid

NON DG

Density at 20°C: 1.0 g/ml

Vapour Pressure 20°C 2.37kPa

Boiling Point: 100°C min

Auto Ignition Point: Not Flammable

Solubility: Miscible

DG Class: Non-Dangerous Goods

Hazardous: No

PRODUCT CODES / QUANTITIES

Available AC-113	Pack Size	Pack	Quantity
A/AC113/5	5L	Bottle	Carton (4)
A/AC113/20	20L	Cube	
A/AC113/200	200L	Drum	
A/AC113/1000	1000L	IBC	