## neomoscan® Sepa

Alkaline detergent for the food industry - Liquid concentrate



**Properties:** neomoscan Sepa is a alkaline active chlorine containing detergent in a non-foaming

formulation.

Main fields of application: neomoscan Sepa is used for the CIP and other automated cleaning processes in the

food industry.

Preferred fields of application are in breweries, the cleaning of brewing and shake-out vessels, whirlpools, plate coolers, wort and beer pipes as well as in periodic basic cleaning of brewing, storage and pressure tanks. Plate heaters, tanks, pipe systems, clarifying separators and wire gauze diatomite filters are cleaned using neomoscan Sepa

in fruit wine and fruit juice companies and in wine cellars.

neomoscan Sepa has proven itself many times in difficult cleaning tasks in the food industry, e.g. in removing coffee residues in the manufacturing of coffee extract, fruit and colour residues in the jam industry as well as in cleaning containers in the fish industry.

neomoscan Sepa is suitable for surfaces made of stainless steel, alkali-resistant plastics, copper, brass, glass, enamel and rubber. neomoscan Sepa is not suitable for use on surfaces made of aluminium and aluminium alloys. For these we recommend

using products from the neomoscan RD range.

For professional use only.

**Dosage:** The application concentrations are 1.5 - 5% (w/w) in a temperature range of 40 - 85%, depending on the level of contamination and the application.

In circulation processes in a temperature range of 60 – 85 °C, an action time of 30 minutes is sufficient, even in the case of high levels of contamination.

Surfaces that come into contact with food must be rinsed with drinking water after each

cleaning and disinfection to remove residues.

Do not mix with other products.

Rinse out dosing system including hose with water before changing product.

Controlled, safe and economic application is ensured by our weigomatic® dosing systems. We are a specialist company in accordance with the German WHG (Water Conservation Law). Suited to the relevant conditions and requirements we plan, install

and maintain central and distributed dosing units.

**Determining concentration:** The working solution concentrations are determined according to a special procedure. A

detailed description of the method can be obtained on request.

Technical data: Appearance: Clear, yellow-green liquid

Density (20 °C): 1.27 g/cm³ pH value (1 % in deionised water): approx. 12

Alkaline capacity (ml of 0.1 N hydrochloric acid used in

titration of 400 mg of concentrate against phenolphthalein): approx. 12
Active chlorine content in a 1 % solution: approx. 450 mg/l

Ingredients: Ingredients according to Regulation (EC) No 648/2004 on detergents:

< 5 % chlorine-based bleaching agents, phosphates

**Storage information:** Always store at a temperature range between 0 and 25 °C. Do not expose to direct

sunlight. Usable for 1 year when stored as recommended. For expiry date refer to the

stamp mark on the label behind the hour glass symbol  $\cong$ .



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Die Angaben dieses Merkblattes beruhen auf unseren derzeitigen Kenntnissen und Erfahrungen. Sie befreien den Verwender nicht von eigenen Prüfungen und Versuchen. Eine rechtlich verbindliche Zusicherung bestimmter Eigenschaften kann hieraus nicht abgeleitet werden.

With the above information, which is appropriate to our current knowledge we describe our product regarding possible safety necessities, but we do not involve any quality description or promise certain properties.

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Hazard and precautionary statements:

For safety information see EC safety data sheets. These are available at www.drweigert.com under the category "Service".

If applied according to the instructions for use, the product is safe according to the appropriate guidelines for food processing.

Dispose only when container is empty and closed. For disposal of product residues, refer to the Material Safety Data Sheet.

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