

neomoscan[®] FA 12

Alkaline detergent for the food industry - Liquid concentrate



Properties:

neomoscan FA 12 is a liquid, highly alkaline, active-foaming cleaning agent with very good resistance to water hardness. The particular combination of high alkalinity with strong, foaming, special wetting agents means quick penetration even of very encrusted and carbonated deposits containing grease and protein. Even stubborn deposits are detached from surfaces and emulsified and dispersed in the cleaning solution.

neomoscan FA 12 cleaning solutions are also fully effective where there are high levels of water hardness and they do not lose their foaming ability.

Main fields of application:

The use of neomoscan FA 12 is specially recommended in the case of very heavy soiling. The preferred field of application is the cleaning of stainless steel cooking and smoking cabinets.

neomoscan FA 12 working solutions do not attack surfaces made from stainless steel, normal steel, alkali-resistant plastics or rubber.

neomoscan FA 12 is not suitable for the cleaning of aluminium, light alloys and non-ferrous heavy metals, or tin-plated and galvanised materials.

Only for professional use.

Dosage:

Depending on the installation, work can take place using 5 - 10 weight-% solutions at 60 - 80 °C as a circulation via the lid ventilators or by means of suitable sprayers, high pressure cleaners or, preferably, using low pressure foam cleaning devices (here at a concentration of 2 - 5 weight-%), directly impinging on the soiled surfaces.

With the assistance of low-pressure foamer devices, neomoscan FA 12 produces stable foam, which adheres for a long time even to vertical surfaces. After a working time of 10 - 20 min, rinse with water.

To remove particularly stubborn smoke-tar and grease encrustations, the practice of working using a spray of a highly concentrated parent solution (20 - 30 weight-%) has proven to be best. The walls of the heated smoke installation are sprayed with this solution. After 10 - 15 minutes of working time, it is reworked using a diluted solution.

Tools made from stainless steel and alkali-resistant plastics in the meat and fish-processing industries are placed in a 1 - 3 weight-% neomoscan FA 12 solution and, after a sufficient working time, rinsed under running water. Stainless steel boiling pans are filled with hot water between 60 and 80 °C. 1 - 3 weight-% of neomoscan FA 12 is added and allowed to work for 30 - 60 min and the tools are then rinsed well with water. These containers can also be cleaned using a low-pressure foam procedure.

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.

According to the law on food and requisites (LMBG), 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.

Determining concentration:

10 ml of neomoscan FA 12 working solution are mixed with 2 drops of phenolphthalein solution and titrated with 0.1 N hydrochloric acid until the colour changes from red to colourless.

ml of 0.1 N hydrochloric acid used x 0.121 = Gew.- % neomoscan FA 12



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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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Technical data:

Appearance: Yellow-brown, clear liquid
Density at 20 °C: 1.41 g/cm³
pH value (1 % in deionised water): approx. 12.7
Alkaline capacity (ml of 0.1 N hydrochloric acid used in titration of 400 mg concentrate against phenolphthalein): approx. 33

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents:
5-15 %: non-ionic surfactants

Storage information:

Always store at a temperature between 0 and 30 °C.
Usable for 2 years when stored as recommended.
Expiry date: refer the stamp mark on the label after the symbol 

Hazard and precautionary statements:

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