neomoscan® FA 6

Alkaline detergent for the food industry - Liquid concentrate



Main fields of application:

Cleaning and degreasing of surfaces such as floors, machine parts and production plants via high-pressure and steam jet cleaners, automated CIP processes or circulation processes as well as manual cleaning methods, e.g. wiping.

For professional use only.

Properties:

neomoscan FA 6 is an alkaline detergent based on alkalis, emulsifiers, dirt dispersing agents and cleaning-enhancing components and has the following properties:

- effectively removes persistent fat deposits and other organic soiling
- low-foam formulation and therefore suitable for use in spraying devices and circulation pumps
- allows rapid separation of oils and fats within the working solution, therefore advantageous in all areas where waste water passes an oil or resp. fat separator.
- · excellent compatibility with hard water
- suitable for stainless steel, and alkali-compatible synthetic materials
- not suitable for aluminium in concentrate. Application solutions must be tested first for suitability
- light- and non-ferrous metals must be tested first for suitability

Dosage:

Cleaning via high-pressure and steam jet cleaners as well as automated CIP processes or circulation processes:

0.5 - 5 weight % at 40 - 80 °C depending on degree of soiling.

Cleaning via manual cleaning (e.g. wiping)

5 - 100 weight% at 20 - 60 °C depending on degree of soiling.

neomoscan FA 6 can be mixed with water at every ratio.

Surfaces that come into contact with food must be rinsed with drinking water after each cleaning and disinfection to remove residues.

The instructions given by the manufacturer of the washer and cleaning devices are to be observed.

Do not mix with other products.

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

The weigomatic® dosing systems resp. neomatik® dosing devices by Dr. Weigert enable controlled, safe and economical application. We are a specialist company in accordance with the German WHG (Water Conservation Act). Suited to the relevant conditions and requirements we plan, install and maintain central and distributed dosing units.

Determining concentration:

10 ml of neomoscan FA 6 working solution is mixed with 1 - 2 drops of phenolphthalein solution and titrated with 0.1 N hydrochloric acid until it changes colour from red to colourless.

ml 0.1 N hydrochloric acid used x 0.62 = weight-% neomoscan FA 6

Technical data: Appearance:

Appearance: Clear, brownish liquid approx. 1.06 g/cm³ pH value (1 % in deionised water, 20 °C): approx. 12.1

Acid capacity (ml of 0.1 N NaOH used in titration

of 400 mg of concentrate against phenolphthalein): approx. 6.5

Ingredients:

Ingredients according to Regulation (EC) No 648/2004 on detergents: < 5 % anionic and non-ionic surfactants, phosphates, polycarboxylates



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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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Storage information:

Always store at a temperature between 0 °C and 30 °C. Usable for 3 years when stored as recommended. For expiry date: refer to the stamp mark on the label behind the hourglass cumbol $\frac{1}{8}$

Hazard and precautionary statements:

For safety information see EC Safety Data Sheets. These are available at www.drweigert.com under the category "Service/Downloads".

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 Safety Data Sheet.

MB 5212 GB/2-4 12/17

