



Acidic Detergent for the food industry

Liquid concentrate

Fields of application:

- Manual cleaning of surfaces, floors, production and packaging facilities, tanks, containers, filling machines, and conveyor belts in the food industry by wiping and immersion as well as via suitable low-pressure and foam cleaning equipment.

Performance spectrum:

niroklar[®] AR is an acidic foaming detergent based on phosphoric acid, wetting agents, and emulsifiers and has the following properties:

- universally applicable
- reliably removes mineral deposits
- greasy, oily, and pigment-containing dirt residues are emulsified
- foam-active setting
- Suitable for stainless steel, aluminium, acid-resistant plastics, tiles, acid-resistant grouting material, and seals
- Copper and iron are resistant only with short exposure times taking into consideration the application concentration
- Not suitable for galvanised surfaces

Application and Dosage:

- Manual cleaning: Depending on the application, degree of soiling, water hardness, and application, the application concentration is 1.0–2.0 % (w/w) in a temperature range of 20 – 60 °C.
- niroklar AR must not be mixed with active chlorine-containing cleaning solutions.
- Acidic and/or oxidative detergents and disinfectants must not be used for long-term use due to the risk of pitting corrosion of

stainless steel. The formation of pitting corrosion is facilitated by high chloride amounts in the water, high temperatures and still solutions

- When using niroklar AR the items to be washed, the cleaning system and the drain pipes must be acid-compatible

General information on application:

- For professional use only.
- In order to avoid product residues, rinse surfaces with drinking water, especially those that come in contact with food, after each cleaning and disinfection measure.
- Rinse out dosing system including suction hose with water before changing product.
- Only dose from the original container.
- Do not use as a concentrate – only as a working solution.
- Please observe the operating instructions given by the manufacturer of the system/device.
- 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 Water Conservation Act (Wasserhaushaltsgesetz, WHG). Suited to the individual conditions and requirements we plan, install and maintain central and distributed dosing systems.

Determining concentration:

After adding one to two drops phenolphthalein solution, 10 ml of niroklar AR- solution is titrated with 0.1 N caustic soda (NaOH) until the colour changes from colourless to red.

$\text{ml of 0.1 N NaOH used} \times 0.17 = \% \text{ (w/w)}$
niroklar AR



Technical data:

Appearance	clear, yellowish liquid
pH-value	1.8 (1 % in deionised water, 20 °C)
Density	approx. 1.2 g/cm ³ (20 °C)
p-value	approx. -24 (ml of 0.1 N NaOH used in titration of 400 mg of concentrate against phenolphthalein)

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

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The product specification may contain deviating test parameters. This specification can be obtained on request.

Ingredients:

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

< 5 % anionic surfactants

5 - 15 % non-ionic surfactants

15 - 30 % phosphates

Storage information:

Always store at a temperature between -10 °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 symbol ⏳.

Changes in the colour of the product may occur when storing in factory-sealed trade units. This has no impact on the properties of the product which are relevant for application.

Hazard and precautionary statements:

For safety information see 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.

The details in this data sheet are based on our current knowledge and experience. They do not exempt users from conducting their own tests and experiments and do not constitute a legally binding commitment regarding specific properties.

