# niroklar® SF

Acid detergent for the food industry



#### **Properties:**

niroklar SF is a special acid cleaning agent based on a combination of inorganic acids in association with special dispersants. niroklar SF combines very gentle action with good cleaning effects on mineral and organo-mineral residues. Working solutions of niroklar SF work absolutely free of foam in all practical conditions and are characterised by very good dispersant capabilities on loosened particles, which means a high level of soil absorption in the cleaning solution.

Within the framework of the recommended concentration and temperature ranges, niroklar SF can be used on surfaces made of stainless steel, aluminium and acid-resistant plastics. Rubber and other acid resistant sealants normally used in the food industry are not attacked. niroklar SF is not suitable for galvanised surfaces.

### Main fields of application:

niroklar SF is suitable for all acid cleaning tasks in the food industry, where particular stress is placed on non-aggressive action, good rinsing ability and absence of foaming in use, associated with good cleaning and dispersing capabilities.

The preferred fields of use for niroklar SF are in acid KEG cleaning, as well as acid cleaning tasks in filtrate areas (pressure tanks) in the brewing industry.

In addition, niroklar SF is used as an acid cleaner subsequent to alkaline cleaning steps in all CIP cleaning jobs in the food industry.

For special tasks in cold CIP disinfection, niroklar SF is combined with peracetic acid disinfectants such as neoseptal PE for the purpose of conductivity control.

In cleaning and disinfecting membrane installations for micro- and ultra- filtration, niroklar SF is used in acid cleaning and neutralisation steps.

niroklar SF is used for both cold and hot cleaning, i.e. between 0 and 95 °C. Upper temperature limits must be maintained in accordance with the manufacturer's instructions, particularly in membrane cleaning.

#### Dosage:

Depending on the application, the normal concentrations for use of niroklar SF are 0.5 - 1 % for acidic cleaning steps within CIP programs, between 1 and 3 % in use as an acid cleaner per se and between 0.5 and 2 % in cleaning membrane installations, where the manufacturer's recommendations must be strictly observed.

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.

niroklar SF can be used in a controlled, safe and economical manner with our weigomatic® control and dosaging devices. The W-DOS concept, specially developed by us in-house, is used in all areas of application.

#### **Determining concentration:**

10 ml of niroklar SF working solution are mixed with 1 - 2 drops of phenolphthalein solution, shaken briefly and titrated with 0.1 N of caustic soda solution until the colour changes from colourless to red.

ml of 0.1 N caustic soda solution used x 0.183 = % niroklar SF



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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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approx. 1.18

Technical data: Appearance: Clear, colourless liquid

Density at 20 °C:

pH value (1 % in deionised water): 1.2

Acid capacity (ml of 0.1 N caustic soda solution used in

titration of 400 mg of concentrate against phenolphthalein): approx. - 22

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

< 5 % phosphonates, polycarboxylates

15 - 30 % phosphates

**Storage information:** Always store at a temperature ranging between -20 and 30 °C.

Usable for 2 years when stored as recommended.

Expiry date: refer the stamp mark on the label after the symbol  $\supseteq$ 

Hazard and precautionary statements:

For safety information see 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 Safety Data Sheet.

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