



## Acidic Detergent for the food industry

Liquid concentrate

### Fields of application:

- Cleaning of production facilities, containers, tanks, pipes, and heaters using automated CIP processes or in circulation processes in the food industry (e.g. the cleaning of kegs or pressurised tanks in the brewing industry).
- Cleaning and neutralisation of membrane systems for micro- and ultra-filtration

### Performance spectrum:

niroklar<sup>®</sup> SF is a surfactant-free, acidic cleaning agent with the following properties:

- Removal of mineral and organic–mineral residues
- Can be controlled by conductance
- Foam-free setting
- Good cleaning effect in cold and hot areas
- Special inhibitors and buffer substances prevent the formation of nitrous gases
- Suitable for stainless steel, aluminium, rubber, and acid-resistant plastics and seals
- Not suitable for galvanised surfaces

### Application and Dosage:

- Cleaning in CIP or circulation process: Depending on the application, degree of soiling, water hardness, and application, the application concentration is 0.5–3.0% by weight in a temperature range of 5–95°C.
- Cleaning of membrane systems: Depending on the degree of soiling, water hardness, and application, the application concentration is 0.5–2.0% by weight, whereby the specification of the respective manufacturer must be observed.

- niroklar SF 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 SF 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 SF- solution is titrated with 0.1 N caustic soda (NaOH) until the colour changes from colourless to red.

ml of 0.1 N NaOH used x 0.18 = %  
(w/w) niroklar SF

## Technical data:

Appearance	clear, colourless liquid
pH-value	1.2 (1 % in deionised water, 20 °C)
Density	approx. 1.2 g/cm <sup>3</sup> (20 °C)
p-value	approx. - 22 (ml of 0.1 N NaOH used in titration of 400 mg of concentrate against phenolphthalein)

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 % phosphonates, polycarboxylates

5 – 15 % phosphates

## Storage information:

Always store at a temperature between – 20 °C and 30 °C. Usable for 2 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](http://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.

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