

TECHNICAL DATA SHEET

ALICHLOR EC

Liquid alkaline chlorinated detergent and sanitizer

Description:

Medium chlorine liquid alkaline detergent sanitizer, for recirculating or spray cleaning in the food, beverage and livestock industries, for the removal of protein, fat, starch, organic residues, and for sanitizing all cleanable surfaces. Suitable for soft, and low to medium hard water.

Chemical and physical characteristics:

| | |
|---------------------------------------|---------------------|
| Physical aspect: | Liquid |
| Color: | Straw yellow |
| Odor: | Typical of chlorine |
| Density at 20 °C: | 1.10 g/mL |
| pH (sol.1% in H₂O): | 11.5 – 12.0 |
| Solubility in water: | Unlimited |
| Foaming: | None |

Application examples:

In the beverage and brewing industry for cleaning and sanitizing tanks, pipes, drums, and environments.

In the meat and fish processing industries, for cleaning, sanitation and manual spray deodorization of blood-discharge conduits, cutting areas, portioning, etc., or for circulation of equipment and installations.

In the livestock sector, for cleaning and sanitizing milking machines and refrigeration units.

Impact on materials:

It does not damage stainless steel, glass, enameled cast iron, PE, PVC, PP, and PS, at recommended concentrations. Corrodes aluminum, and galvanized steel. Oxidizes copper, brass and bronze. On plastic tank surfaces, due to the lack of known chemical nature, preliminary compatibility tests should be carried out.

Conditions of use:

Livestock sector

ALICHLOR EC is used at 1% concentration at ambient temperature for 15' to 20' for the cleaning and sanitation of centralized milking plants and refrigeration tanks.

Dairy industry

To clean and sanitize tanks, pipes, and fillers, use ALICHLOR EC at a concentration of 0.5 - 1% at ambient temperature of 60 °C for 3' - 10'.

Brewing industry

ALICHLOR EC is used:

- To clean and sanitize horizontal tanks at 2% at ambient temperature for 10' - 30';
- To clean and sanitize at 1 - 2% at a temperature of 60°C for 15' - 20';
- To clean and sanitize fillers at 1 - 2% at ambient temperature of 60°C for 10' - 20' or for several hours in case of canning/bottling lines;

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- To regenerate drums and beer kegs, regeneration is done by filling using an ALICHLOR EC solution at 0.5% at ambient temperature for at least 2 to 3 hours.

Beverage industry

ALICHLOR EC is used for:

- Cleaning and sanitizing tanks, pipes, containers, and fillers, at a concentration of 1-2% an ambient temperature of 50°C for 20' - 30';
- Cleaning and sanitizing draft/beverage streaming systems on bar counters at 3% concentration at ambient temperature for 20', followed by rinsing.

Dairy, meat, fish, and general food industry

ALICHLOR EC is used for cleaning, sanitizing, and manual or machine deodorizing of equipment at a concentration of 1 -2% at ambient temperature of 40°C for 3' - 20 '.

Solution Control:

Acidimetric Method

Take 100 mL of ALICHLOR EC solution, add a spatula tip of Sodium Thiosulfate, and some drops of Phenolphthalein.

Titrate with Hydrochloric acid 1N until the red color disappears.

Concentration % ALICHLOR EC = mL Acid 1N x 0.55.

Storage Information:

Avoid improper use of the product. Store in the original sealed packages or, where applicable, in special areas or storage tanks away from extreme temperatures.

Refer to the Safety Data Sheet for information on handling and disposal of solutions.

IRCA SERVICE is not responsible for any misuse of the product.