

foodclean

CHEMICALS



FORMULATED **HYGIENE CHEMICALS** FOR THE FOOD INDUSTRY

A photograph of industrial machinery, possibly a conveyor belt system, heavily covered in thick white foam. The foam is dripping down the sides of the metal structures, which are dark and appear to be made of steel. The background shows more of the machinery and some red-painted metal parts.

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CHEMICALS



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FORMULATED CLEANING SOLUTIONS

Foodclean are always open to discuss your specific cleaning product requirements and are available to design new product formulations to solve your particular cleaning needs.



CAUSTIC

Caustic / Alkaline products are used to remove difficult soils such as fats, greases and oils and are the workhorse in food factory cleaning. In particular, heavy caustic products are used to remove burnt on or polymerised oils and fats which can build up on fryers and cooking vessels. Lighter caustic products are effective in removing oily soil found on equipment, conveyor belts, choppers, floors and tables etc used in chicken cutting, sausage or pie production (as examples).

Caustic products generally convert oils and fats into soap via a chemical saponification reaction which enables the oil/fat to be solubilised/emulsified and easily rinsed away.



**ALL Chemicals
are available
in IBC's & Drums**



DO NOT USE
ON SOFT
METALS

FLOCLIP™ C - CIP

FLOCLIP™ C is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

Suitable for use on tanks, lines, cooking vessels, milk processing equipment and fermentation vessels and other CIP applications.



DO NOT USE
ON SOFT
METALS

CAUS25 - CIP

CAUS25 is a powerful and fast acting liquid caustic designed for recirculation and CIP applications in the Food, Dairy and Beverage industries.

The blend of caustic and sequestering agents in CAUS25 ensures quick penetration and rapid removal of heavy soils and is most suitable for hard water.



DO NOT USE
ON SOFT
METALS

HI-ALK™ - OPC

HI-ALK™ is a very strong caustic foam cleaner suitable for use in the Food, Dairy and Beverage industries. It is designed for use on heavily burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue.

HI-ALK™ gives exceptional stable foam, long contact times on vertical surfaces and complicated shaped machinery, allowing the powerful detergents to act on heavy grease, fat, protein and other difficult soils.



DO NOT USE
ON SOFT
METALS

HI-ALK™ - FILM (RTU) - OPC

The technology uses 'thickening on dilution' chemistry which produces foams that transform, when applied to equipment, walls, floors and other surfaces to give a 'sticky' water soluble film which adheres exceptionally well to vertical and horizontal surfaces giving an unbeatable long contact time.

Designed for use on heavy burnt-on soiling such as fats, protein, cooking oils, polymerised oils and smoke residue which require prolonged periods of contact to give a good cleaning effect.



DO NOT USE
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FRIER - 1025D - CIP

FRIER 1025D is a heavy duty, powerful and fast acting liquid caustic designed for recirculation, CIP applications and tank/vessel cleaning.

The blend of caustic and sequestering agents in FRIER 1025D ensures quick penetration and rapid removal of heavy soils and is suitable for use in hard water.

Suitable for use on heavily soiled fryers, polymerised oil and charred soil.



DO NOT USE
ON SOFT
METALS

D-GREASE™ PLUS - OPC

D-GREASE™ PLUS is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

Applications include: oily deposits on conveyor belts for lean meats, snacks, oily sauces and the cleaning of greasy external panels, fittings and floor surfaces.



D-GREASE™ - OPC

D-GREASE™ is an alkaline blend of detergents, anti-scale agents and grease cutting agents, developed for use in Food, Dairy and Beverage industries. These ingredients stabilise, suspend and emulsify oils and fats.

Applications include: oily deposits on conveyor belts for lean meats, snacks, oily sauces and the cleaning of greasy external panels, fittings and floor surfaces.



CHEMCLEAN™ FILM - OPC

CHEMCLEAN™ FILM is a liquid alkaline blend of detergent, scale agents and grease cutting agents formulated for: oils, fats, grease, protein from meat, fish, dairy and beverage processing.

CHLORINATED CAUSTIC

Chlorinated Caustic products are used in facilities which manufacture food which, as well as being high in fats such as in abattoirs and meat cutting, also need to deal with protein deposits such as blood and meat residues.

Chlorine and caustic work synergistically together to chemically oxidise organic molecules (proteins, colours etc), breaking them up into small molecules which are easily removed from the surface and rinsed away as emulsions.

Chlorinated caustic products are helpful in preventing staining, for example, white plastic components of processing plants.



**ALL Chemicals
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in IBC's & Drums**

FOAMCHLOR™ PLUS - OPC

FOAMCHLOR™ PLUS is a heavy duty chlorinated caustic detergent for exceptional foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite.

Excellent cleaning results against: Heavy deposits of oils, fats, grease, blood and protein from meat, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CAUSCHLOR™ FILM - OPC

CAUSCHLOR™ FILM is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Excellent cleaning results against: heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CAUSCHLOR™ FILM SM - OPC

CAUSCHLOR™ FILM SM is safe for use on soft metals such as aluminium. It is a liquid alkaline blend of detergent, scale agents and grease cutting agents coupled with sodium hypochlorite to give exceptional cleaning against: heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Excellent cleaning results against: heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



CHLORFILM™ PLUS - OPC

CHLORFILM™ PLUS contains a high level of sodium hypochlorite blended with a high level of detergents that provide excellent wetting and emulsification of fatty soils.

Excellent cleaning results against: Heavy deposits of oils, fats, grease, blood and protein from meat, fish, dairy and beverage processing.

Heavy starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



HYPO - OPC

Sodium Hypochlorite 14/15% is sold as an aqueous solution of Sodium Hypochlorite.

Its principal use is as a source of chlorine for use in the Food, Dairy and Beverage industries.

At despatch the product contains 14/15% available chlorine.



FOAMCHLOR™ - OPC

FOAMCHLOR™ is a chlorinated caustic detergent for foam cleaning.

It is a blend of alkalis, surfactants, and anti-scaling agents in combination with sodium hypochlorite.

Excellent cleaning results against: oils, fats, grease, blood and protein from meat, dairy and beverage processing starch, carbohydrate, sugar residues from vegetable, fruit, confectionery and bread/cake manufacture.



FLOCIP™ CHLOR - CIP

FLOCIP™ CHLOR is a concentrated and fast acting liquid chlorinated caustic designed for recirculation and CIP applications in the food, dairy and brewing/beverage industries.

The blend of cleaning ingredients and sequestering agents in FLOCIP™ CHLOR ensures quick penetration and rapid removal of heavy soils and is suitable for use in hard water areas.

ACIDS

Acid products are generally used to remove build up of scales and mineral deposits which can dull metal surfaces and may also provide harbourage for bacteria which can adhere to the rough surface of scale.

In general acid products will not remove organic soils, but occasionally, matrix soils are present – i.e. where scale, due to its rough surface, has allowed organic soil to build up and form a plaque composed of inorganic and organic deposits.

In this case acids will dissolve the inorganic component and allow for the break up and removal of such matrix soils.

It is important not to use acid products at the same time as chlorinated products as this can result in the release of chlorine gas – a dangerously toxic gas. Always check that if acids are being used that there is no chlorinated product residues present in, for example, shared drains.



**ALL Chemicals
are available
in IBC's & Drums**



ACIDFILM™ - OPC

ACIFILM™ is a specially formulated thick gel type product which is a heavy duty acid product designed for the Food, Dairy and Beverage industries.

ACIFILM™ provides unbeatable contact times due to its ability to form a viscous film on the application surface.

Applications include: removal of heavy deposits of hard water scale, beer and milk stone, rust, oxalate's and protein deposits.



FOAMACID™ - OPC

FOAMACID™ is self foaming and combines acidic detergents with foam boosting surfactants.

FOAMACID™ provides good detergency and the thick clinging foam ensures effective cleaning on areas that have become heavily soiled.

Applications include: removal of hard water scale, beer and milk stone, rust, oxalate's and protein deposits.



FLOCIP™ A - CIP

FLOCIP™ A is a concentrated acidic cleaner designed for CIP and heavy duty recirculation cleaning.

FLOCIP™ A features rapid penetration, low foaming and is free rinsing.

The blend of acids in FLOCIP™ A combine to give complete removal of deposits such as milk stone, caustic scale and hard water scale.

DISINFECTANTS

Disinfectants kill germs but in general do not clean surfaces. There are several types of disinfectant: amphoteric – which are generally highly effective and of low toxicity; Quats (or QAC) which contain quaternary chemical agents – these normally require measurement of MRLs (Minimum Residual Levels) in the processed foods to ensure the levels of Quat fall within regulated levels.

Other disinfectants include PAA (Per Acetic Acid) which is a very effective oxidising agent which leaves only water and acetic acid residues and hydrogen peroxide (H₂O₂) which is also a very effective disinfectant which leaves only water (H₂O) as a residue after use.

All Chemicals are available in IBC's & Drums



No rinse formulation
– no rinse required after terminal disinfection

AMPHOSAN™ - OPC

AMPHOSAN™ is a blend of amphoteric biocide, builders and surfactants which provides a broad spectrum biocide with good detergency.

AMPHOSAN™ passes:

EN1650 fungicidal/yeastcidal suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*



Non-tainting formulation

DETSAN™ - OPC

DETSAN™ is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of cationic biocides and surfactants provides broad spectrum microcidal activity and good detergency.

DETSAN™ gives excellent antimicrobial activity against a range of microorganisms.

Testing by an accredited testing laboratory has shown that DETSAN™ passes the European Suspension Test EN1276 against *Pseudomonas aeruginosa*, *Escherichia coli*, *Staphylococcus aureus* and *Enterococcus hirae* at a concentration of 1.0% at 10°C.



DETSAN™ QF - OPC

DETSAN™ QF is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of amphoteric biocides and surfactants provides broad biocidal activity and good detergency.

DETSAN™ QF passes:

EN1650 fungicidal/yeastcidal suspension test at 20°C/1.0%v/v against: *Candida Albicans*.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- *Escherichia Coli*
- *Staphylococcus Aureus*
- *Enterococcus Hirae*
- *Pseudomonas Aeruginosa*

GENERAL

General – neutral products are essentially surfactant based (think of a product similar to washing up liquid). These are neutral (i.e. have no caustic, alkali or acid) they clean by emulsification and produce lots of foam.

They are generally used in soak applications (cleaning out of place) and/or with bucket and cloth/pad etc. They are good for light cleaning duties on floors, walls and equipment having light soil (for example a sandwich line).



NEUTRACLEAN™ - OPC

NEUTRACLEAN™ is a liquid detergent designed for general purpose light duty cleaning.

NEUTRACLEAN™ is a concentrated blend of anionic and non-ionic surfactants, developed for use in the Food, Dairy and Beverage industries.

Applications include lightly soiled: trays (e.g. plastic, steel, aluminium), external panels, walls, floors, work/table tops, utensils, soft metals, wash rooms and other general light cleaning requirements.

HAND HYGIENE & WIPE

Hand Hygiene & Wipes. Hand hygiene products include soaps and gels and are designed to clean and sanitise hands before entering the factory floor.

Wipes are generally used to clean and disinfect surfaces which are lightly soiled and where large amounts of water can't be used. This can include electrical displays on weighing scales or control panels or any equipment where it is not possible to conduct a wet clean.



ALCOHOL & QUAT FREE UNIVERSAL WIPE

2-in-1 use cleaning and disinfectant. Alcohol free wipes efficiently acting against microbes including bacterial spores and bacteria developing resistance. Single use wipes to prevent cross contamination.



ANTIBACTERIAL HAND SOAP

Suitable for regular use, Antibacterial Hand Soap contains moisturising ingredients to leave hands soft and clean. Kills 99.99% of bacteria. Enriched with moisturisers.



70% ALCOHOL SANITISER GEL

Premium quality 70% alcohol hand sanitiser gel. Instantly sanitises hands with no need to rinse. Hands are left feeling clean and soft. Kills 99.99% germs & viruses. Contains moisturisers.

Non-sticky formulation, FDA registered:
NDC 81251-761



ALCOHOL FREE HAND SANITISING RUB

Alcohol free hand sanitising rub kills bacteria and viruses.

Passes EN1276, EN1500 & EN14476

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SUSTAINABLE FOOD HYGIENE



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