



## CHLOREX™

# A Non Foaming Cleaner, Sanitizer & Fat Remover for the Food Industry

## Technical Information

Chlorex is a highly alkaline, low-foaming cleaner with 3% available chlorine. It is based on a mixture of caustic alkalis, phosphates and sodium hypochlorite.

The product is formulated for use in spray washers, C.I.P. (Clean-In-Place) systems (for pipes, vessels, filters, etc.) and in dip tanks for the cleaning of plant equipment and handling systems. The product is particularly suited for use in tunnel spray washers that operate up to 45 °C or the cleaning and sanitizing of crates, trays and bins.

Primary features are:

- Effective cleaning & sanitizing action;
- Removes stains and marks caused by food and juice;
- Easy to use;
- Can be used in tunnel spray washers;
- Very low foaming;
- Cost effective utilisation.

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### Applications

Chlorex is particularly suitable for removal of:-

- Fats;
- Grease;
- Protein;
- Starch; and
- General grime.

It is ideal for the removal of animal fat, especially poultry, from crates and trays.

Can be safely used on plastic crates, trays, and is an effective cleaner and sanitizer for animal storage cages, etc.



Certificate No. GB06/69741

Safer  
Solutions  
For Industry

## **Compatibility**

Chlorex is compatible with all metallic materials and most plastics and elastomers normally found in food processing and handling.

## **Health and Safety**

Chlorex is classed as being corrosive, contains caustic potash which will cause burns. Contact with skin and eyes should be avoided.

Use in well ventilated areas and avoid breathing vapours.

See Safety Data Sheet for details.

## **Typical Properties**

Appearance	Yellow green liquid
Odour	Chlorine odour
Density, g/cm <sup>3</sup> @ 20 °C	1.25
Solubility in water	Completely miscible
pH	14.0 (neat solution) 13.6 (10% solution) 12.6 (1% solution)

Chlorex has a shelf life of not less than 36 months when stored in original containers between 0°C and 30°C.

Keep containers closed when not in use and store in dry place and away from food.

## **Directions for Use**

### **Application:**

Chlorex is used diluted at temperatures between 10 °C and 45 °C.

Note: Avoid the use of higher temperatures as effectiveness will be impaired through the loss of chlorine sanitizing agent.

### **Spray or C.I.P. system use:**

Dilute Chlorex concentrate with clean water to achieve a concentration between 0.5 and 3% by volume.

### **Dip Application:**

Dilute Chlorex concentrate with clean water to achieve a concentration between 0.5 and 5.0% by volume, dependant on the nature and quantity of soils to be removed.

### **Rinsing:**

Following any application of Chlorex, rinse the equipment/items thoroughly with water to remove any residual Chlorex cleaner and then dry.

## **CONTACT DETAILS:**

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## **Packaging Details:**

Chlorex is available in:

- 25 Litre containers.