

**2681**

**PEROXAPHOS**  
*Acid CIP Detergent Sanitizer*



**DESCRIPTION**

**PEROXAPHOS** is a low foaming, non-fuming solution, blend of phosphoric acid, hydrogen peroxide, fat solubilizer surfactants, and water hardness control agents, formulated for single stage CIP cleaning & sanitation in the food processing, dairies, beverages, wineries and breweries industries.

**PEROXAPHOS** is highly effective at removing inorganic scale deposits, including calcium oxalate (beerstone) and calcium phosphate (milkstone) and protein films.

**APPLICATIONS**



**PEROXAPHOS** is recommended for single stage CIP applications (cleaning & sanitizing) of tanks, pipelines, evaporators, fillers, pasteurizers, boil kettles, fermentation vessels and aseptic equipment in dairies, wineries, breweries and beverage plants.

**PEROXAPHOS** is a versatile product that may also be used for COP applications : tanks, spray and soak type.

**PRODUCT BENEFITS**

- Acceptable for use in food processing facilities.
- Fast acidic cleaning step due to its excellent wetting properties.
- Powerful long-lasting sanitizing action.
- Effective on most heat precipitated and hard water scale.
- Low foaming makes it ideal for all circulation activities.
- Hard water tolerant.
- Suitable for automatic dosing and control by conductivity.
- Safe on stainless steel.
- Will not harm septic systems.
- Saves time and labour costs.
- Highly economical at in-use concentrations

**PHYSICAL PROPERTIES**

Appearance.....	Liquid
Colour.....	Pale Straw
Specific Gravity @ 20°C .....	1.228 ± 0.005
Available Oxygen .....	4.7% ± 0.5%

## APPROVAL / CONFORMANCE



## DIRECTIONS FOR USE

- Pre-rinse equipment.
- Circulate an alkaline cleaner ie : **SPECTRUM (5923)** or **TRANSFOR PLUS (5740)** through the unit at the recommended time and temperature.
- Drain and rinse the unit.
- Circulate **PEROXAPHOS** at a concentration between 0.2%v/v - 1.0% v/v during 15–30 minutes at 70°C-80°C\*.
- Drain and rinse thoroughly with potable water.

\*The use temperature should not exceed 80°C (176°F) to avoid damage to gaskets.

### **Product compatibility**

Under recommended conditions of use, **PEROXAPHOS** is suitable for use on most materials commonly encountered in food processing equipment. It is safe on stainless steel, dairy white metal, copper, brass and tin, Buna-N and neoprene at recommended use concentrations.

This product is also safe to use on aluminum equipment within specific concentration-exposure-temperature limits and produces no objectionable fumes or odors.

## STORAGE & SAFETY

Fifteen months in original packaging in a cool and dry environment. Store away from strong alkalis.

Avoid contact with skin and eyes. Wear gloves, goggles and gumboots when handling.

In case of contact, immediately flush with running water for at least 15 minutes. Seek medical attention if effects persist. Avoid breathing mists and vapours. In case of inhalation, remove to fresh air. If swallowed, DO NOT induce vomiting, give water to drink. Seek medical attention.

### **Hazardous Reaction:**

Contact with alkaline, other oxidizing agents (sodium hypochlorite) and reducing agents may result in hazardous reaction.

*For further information please refer to the Safety Data Sheet.*

**PACKAGING**

Ref: OH-2681-O2 .....Pail 25L

**WARRANTY**

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