

OVACHLOR **4942**
Chlorine Detergent Sanitiser



DESCRIPTION

OVACHLOR is a powdered chlorinated detergent, designed for cleaning and sanitising hard surfaces, kitchen wares and food manufacturing equipment.

OVACHLOR cleans, sanitizes, bleaches in one single operation.

APPLICATIONS

OVACHLOR is recommend for use in Restaurants, Cafeterias, Hotels, Kitchens, Catering, Food processing, Meat plants, Bakeries, Dairy/Milk Beverage, Wineries, Breweries, Fruit and Vegetable canneries etc.

- Soaking, distaining and sanitizing of: chopping boards, cutlery, crockery, plastic ware, tea and coffee pots.
- Cleaning and sanitation of food preparation areas.
- Cleaning and sanitation of surfaces and equipment either manually or in closed CIP systems.
- Fruit and Vegetable Washing and Sanitizing.

OVACHLOR can also be used in general building maintenance to clean and sanitizes sinks, counters, walls, floors, plastic furniture etc.

PRODUCT BENEFITS

- One step cleaning and sanitizing
- Bactericide and Fungicide
- Dissolves easily and completely in hot and cold water
- Non-foaming
- Excellent deodorizing ability
- Efficient for removing grease and grime
- Tackles microscopic acidic food soils from stainless steel cutlery
- Non-corrosive to stainless steel, natural and synthetic rubber, plastic, glass
- Does not require any special equipment for use
- Safe to use
- Saves labour time
- Long shelf life
- Cost-effective

PHYSICAL PROPERTIES

Appearance	Powder
Colour	Pinkish White
Odour	Mild chlorine
pH (1%)	11.9

Water solubility.....Fully Soluble
Available Chlorine2.1% (w/w)
Density650 – 750 gr. / L

APPROVAL / CONFORMANCE



C9664



MICROBIOLOGIC ACTIVITIES

EN 1276 Bactericidal (phase 2, step 1)

“Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas.

Test Organisms	ATCC No.	Organic Load (3.0 g/L bovine albumin)	Concentration	Exposed Time @ 20°C	Bactericidal Efficacy
<i>Staphylococcus aureus</i>	ATCC 6538	Dirty Condition	5.0%	5 minutes	Inactivated ≥ 99.999%
<i>Escherichia coli</i>	ATCC 10536	Dirty Condition	5.0%	5 minutes	Inactivated ≥ 99.999%
<i>Enterococcus hirae</i>	ATCC 10541	Dirty Condition	5.0%	5 minutes	Inactivated ≥ 99.999%
<i>Pseudomonas aeruginosa</i>	ATCC 15442	Dirty Condition	5.0%	5 minutes	Inactivated ≥ 99.999%

DIRECTIONS FOR USE

Hard Surface Sanitizing

Brush in or swab on surfaces with an **OVACHLOR** solution (4 - 8 gm/L) of water and rinse off with potable water.

Food & Drinking Utensils Soaking

Scrape and pre-flush utensils to remove excess soils.
Wash with CAPTURE (OH-4772) or LIZA (OH-0333).
Rinse with clear water

To sanitize immerse all utensils for a least 1 minute in a solution (4 - 8 gm/L) of water and rinse off with potable water.

Fruit and Vegetable Washing Sanitation

Remove soil, bacteria, yeasts and molds from fresh vegetables. Washed vegetables are less subjected to wilting and spoilage in handling and storage.

Prepare a cool OVACHLOR solution (1 gm/L).

Submerge vegetables or fruits in the solution for at least 1 minute.

Rinse thoroughly with potable water.

Pressure Spray Application

Prepare a solution of (4 - 8 gm/L) of water.
Clean equipment
Spray with sanitizing solution.
Drain and air dry.

OVACHLOR with Water	Concentration of Available Chlorine
1 gm per litre	21 ppm
2 gm per litre	42 ppm
4 gm per litre	84 ppm
6 gm per litre	126 ppm
8 gm per litre	168 ppm
10 gm per litre	210 ppm

Use a temperature from 45°C to 65°C.

STORAGE & SAFETY

24 months, stored in closed original packaging in a cool and dry environment.
Store in a cool and dry place at temperature below 40°C. Avoid contact with skin and eyes. 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. **Keep out of reach of children.**

For further information please refer to the Safety Data Sheet.

PACKAGING

Ref: OH-4942-S3 10 Kg
Ref: OH-4942-S5 18 Kg

WARRANTY

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