

OPAL 4978

Chlorine Sanitiser & Cleaner



DESCRIPTION

OPAL is a chlorinated antimicrobial sanitizer, excellent for sanitizing raw fruits and vegetables during the washing or peeling process. It reduces 99.9% of pathogenic microorganisms (E-coli, Salmonella, Listeria...), insects and other dirt from fruits and vegetables.

OPAL is also used as a cleaner & sanitizer for food contact surfaces and equipment in the Food Processing Industries.

APPLICATIONS

OPAL is used in food processing plants, caterings, cafeterias, restaurants for the control and elimination of microbial hazards on fresh and fresh-cut fruits and vegetables.

OPAL is also recommended for sanitizing food preparation surfaces, cutting mats and trays, as well as sanitizing and cleaning walls and benches, cleaning and bleaching polypropylene in beverages industries, caterings, dairies, breweries and general food preparation.

PRODUCT BENEFITS

- Versatile
- Low foaming
- Cleans, sanitizes and destains in one operation
- Kills bacterias and insects quickly
- Allows food conservation without compromise nutritional qualities
- Highly recommended for HACCP compliance
- No rinsing required (when used at lower 200ppm)
- Easy to use

PHYSICAL PROPERTIES

Appearance	A pale straw liquid
Odour	Faint odour of chlorine
Specific Gravity	1.075 - 1.110 @ 20°C
pH	12.7 ± 0.2

APPROVAL / CONFORMANCE



C9664



Nonfood Compounds D2, 3D
Reg No. 160901



Complies with FDA 21CFR173.315
Chemicals used in washing or to assist
in the peeling of fruits and vegetables.



DIRECTIONS FOR USE

For all cleaning with a concentration not exceed 200ppm as total available chlorine, no rinsing is required, if concentration exceeds 200ppm rinsing with portable water is recommended. FDA recommends a contact time between 1-2 minutes to sanitize food contact surfaces and produces.

- Sanitizing fruits and vegetables: Use at concentration between 50 to 200ppm (about 10ml to 39ml per 9 liter of water). Submerge and agitate fruits and vegetable for 5 minutes to facilitate cleaning and sanitizing. Drain thoroughly and allow air dry.
- Wall and cold room: Use as received, wipe or spray onto the surface.
- Polymats: Diluted 1 part to 3 parts with water or used neat. Swab or spray on. Allow to soak for 10 minutes, and then rinse off with portable water.
- Food Contact Surfaces : use no more than 5ml/L (200 ppm available chlorine), allow contact time of 1 to 2 minutes.

These concentrations are a guide only. For more recommendations contact your ORAPI representative.

Concentration of Chlorine made available (when packed)

Neat	4.6% w/w
1:3 Dilution	1.15% w/w
3ml/L	138ppm
1.1ml/L	50ppm
0.11ml/L	5ppm

Note: Do not use **OPAL** on aluminum or galvanized surface. Store only in cool areas to reduce depletion of chlorine.

STORAGE & SAFETY

12 months from manufacturing date stored in closed original packaging in a cool and dry environment. Store below 20°C (68°F) in air-tight bottles. Elevated temperature may cause it to vent oxygen, resulting in pressure buildup and the possibility of spills from burst containers.

Stored separately from incompatible materials such as reducing agents, organic materials and acids.

For further information please refer to the Safety Data Sheet

PACKAGING

Ref: OH-4978-J1Jerry Can 4 X 5L

WARRANTY

The information contained herein is presented without guarantee or warranty and the Seller disclaims any liability incurred from the use thereof. Nothing contained herein is to be construed as a recommendation for any use in a commercial process not controlled by the Seller, nor for a use which is in violation of any existing patent, foreign or domestic, or of applicable laws and regulations. THE SELLER MAKES NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, EXCEPT AS EXPRESSLY STATED IN SELLER'S SALES CONTRACT OR SALES ACKNOWLEDGEMENT FORM.