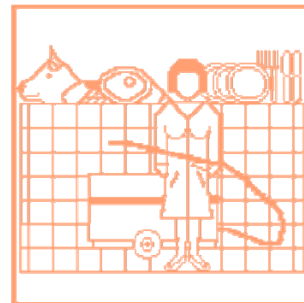


FOSAL FORTE

ACID DESCALING DETERGENT FOR SURFACES IN THE FOOD INDUSTRY



GENERAL DESCRIPTION

FOSAL FORTE is a concentrated low foam acid scale remover detergent for surfaces in food industry. It is used to clean tanks, milking plants, filling equipment, etc. It is particularly used for the cleaning in place system (CIP). It is mainly used in the dairy industry, in the beverage industry, in wine cellars and in the confectionary industry.

Product recommended in KEMIKA HACCP plans.

DIRECTION FOR USE

Milking plants and production lines: use regularly **FOSAL FORTE** to avoid scaling build up particularly in the dairy plants.

Dilute **FOSAL FORTE** at 0.5-1% in warm water at 60-70° C. Recirculate the solution for 10-20 minutes then rinse with plenty of water.

For floors use a rotary machine or a high-pressure system. For equipment apply with a sprayer, let act acid rinse thoroughly with water.

TECHNICAL DATA

Appearance	straw yellow
pH	0.5 ± 0.2
pH 1%	1.8 ± 0.2
Density	1.303 g/ml
Active contents	46%

Chemical composition – Reg. (EC) 648/2004

- Anionic surfactants : conc. < 5%

The product contains surfactants with primary biodegradability at least 90% and ultimate aerobic biodegradation complying with Reg. (EC) No. 648/2004

WARNINGS

Labelling



Danger

May be corrosive to metals. Causes severe skin burns and eye damage.

The product is subject to ADR regulations: **UN 3264 Class 8 III.**

Read carefully the safety data sheet before use.