



PHOS ACID 42%

CIP Acid Cleaner

FEATURES

- Phosphoric acid based
- Easy in-line cleaning
- Low foaming
- Excellent scale removal properties

AREAS OF USE

- Dairy processing plants
- Food & Beverage manufacturers

DESCRIPTION

PHOS ACID 42% is a phosphoric acid based cleaner. It combines high strength of phosphoric acid with a power of surfactants, which makes it ideal for cleaning food processing equipment, such as concentrators, pre-heaters, pasteurising and cream treatment units and other high temperature equipment.

DIRECTIONS FOR USE

General Cleaning: Dilute 1:5 with water, apply to surface to be cleaned, rinse off with fresh water.

CIP Cleaning of food processing equipment: After an alkaline step, circulate a solution of PHOS ACID 42% at a concentration of 5-10mL/L of hot water for at least 20-30 minutes. Rinse off the product contacting surfaces with potable water after use.

SAFETY INFORMATION

PHOS ACID 42% is classified as Hazardous according to the GHS.

PHOS ACID 42% is classified as Dangerous Goods according to the ADG Code (7th Ed).

PHOS ACID 42% is a Scheduled Poison according to the SUSMP.

Avoid contact with eyes and skin. Refer to SDS for further information.

FIRST AID INFORMATION

If poisoning occurs contact a doctor or **Poisons Information Centre Australia, Phone 13 11 26**. If swallowed do NOT induce vomiting. Wash out mouth thoroughly with water and seek immediate medical attention. If in eyes, hold eyelids apart and flood with water for at least 15 minutes. If on skin, remove contaminated clothing and wash affected area with running water. Seek immediate medical attention.

24 HOUR TOLL FREE EMERGENCY PHONE NO: 1800 629 953

PRODUCT ENQUIRIES

Customer Service: **1800 334 679**

jasolsteam@gwf.com.au

For further information regarding product safety and handling, refer to the Safety Data Sheet and product label.

PHYSICAL & CHEMICAL PROPERTIES

FORM	Clear Liquid
COLOUR	Yellow
ODOUR	Odourless
pH	<1.5
SPECIFIC GRAVITY	1.28 at 20°C
FLAMMABILITY	Not Flammable

