

DEESTAIN

PRE SOAK / SANITISER

DEESTAIN - Pre Soak/Sanitiser - is a highly concentrated, low foaming powder, designed to make chlorine readily available when dissolved in water.

DEESTAIN can be used in soaking applications to remove stains such as tannin from crockery prior to machine washing, or used as a soak/sanitiser for sanitising stainless steel plant and equipment in the food processing industry.

Refer to Safety Data Sheet, for more information.

FEATURES AND BENEFITS:

- Effective in the treatment of yeasts, moulds and their spores.
- No residual odours
- Heat is not required, either in solution or to assist with sanitising.
- Effective deodorising in many applications
- Suitable for use in hard water.

DIRECTIONS FOR USE:

DEESTAIN should be prepared using water at an ambient temperature. **DEESTAIN** will yield 200ppm of available chlorine when dissolved at the rate of 6 grams per litre of water. The strength of the sanitising solution required will depend on the equipment and the level of soiling.

Plant and equipment should be cleaned and rinsed with clean water prior to sanitising. Recommended contact time of 5 minutes will ensure destruction of all harmful microorganisms.

TECHNICAL INFO



Suitable for use in food preparation areas.



Appearance - Pink Powder



Fragrance - Mild Chlorine Odour



Ph -11.4 -11.7 (1%)



Pack Sizes -
• 10Kg Pail



Shelf Life - 2 years



The technical information/suggestions herein are believed to be reliable but since the conditions of use are beyond our control they are not to be construed as warranties. It is the purchasers responsibility to test and determine the suitability of a product for the purchasers intended use.

