

CHLORFOAM

Product Code: FB00204

Σ-CI FOAM

Sanitising Foaming-Chlorine

AIM

To provide a rapidly effective chlorinated foaming sanitiser for use as a final sanitising step for meat, poultry, dairy and beverage industries.

METHOD

For use as a general food plant sanitiser apply the product using a foaming gun at a dilution of 4-10ml per litre. Let dwell on the surface for at least 1 minute, then thoroughly rinse off the surface prior to food production.

For removal of mould and mildew, spray or foam onto the surface at a dilution of 10-20ml per litre. Let dwell on the surface for at least 1 minute, then thoroughly rinse off the surface prior to food production.

RESULTS

An efficient economical method of applying chlorine as a sanitiser. Foaming base provides longer contact time.

**FEATURES**

- High stable foam.
- High chlorine level.
- **CHLORFOAM** is made in accordance with HACCP and GMP guidelines.

BENEFIT

- Maintains the chlorine sanitiser in contact with the surface for longer.
- Economical to use can be foamed at 1:200.
- **CHLORFOAM** is suitable for use in all Australian food manufacturing plants.

Packaging 20 L, 205 L, 1000 L.

Please contact your Cyndan representative for further information.
Product Code when ordering: FB00204.