



# Chlorofoam

## Sanitising foaming chlorine

Rapidly effective chlorinated foaming sanitiser - a final step for meat, poultry, dairy and beverage industries. Highly stable foam at dilutions up to 200 times.

★ Suitable for use in all Australian food manufacturing plants

# 15LT

Best before Dec 2021  
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## Directions for use:

### Dilution:

Food plant sanitiser: 25 mls per litre of water.

Removing mould and mildew: 1 part to 10 to 50 parts water.

### Food plant sanitiser:

1. Apply to previously cleaned surface with spray or foaming gun.

### Removing mould and mildew:

1. Apply to surface with spray or foaming gun.
2. Allow to dwell for 15 minutes.
3. Thoroughly rinse the surface with water. Scrubbing or using a pressure washer while rinsing will improve results.