

Technical Bulletin

DUOCLEAN

Dual Hydroxide Food Processing CIP Detergent

Product Description:

DUOCLEAN is a general purpose, dual caustic, liquid based detergent. DUOCLEAN is designed for a broad range of applications in the food and beverage industry including CIP, bottle washing and spray washing.

- DUOCLEAN provides excellent detergency for the suspension and removal of a wide range of different materials, such as fats, proteins and heat-modified soils.
- DUOCLEAN is used in brewing and beverage applications for yeast tank CIP and bottle washing.
- DUOCLEAN is used in processed food applications for the removal of fats and oils in margarine processing, smoke chamber cleaning, spray washing of stainless-steel surfaces and frier boil outs.

Benefits:

- Provides excellent detergency against a wide range of soil types, which makes it a highly versatile heavy-duty detergent across all sectors, improving productivity and product quality.
- Helps to prevent scale build up, improving operational efficiency.
- Low foaming under high turbulence makes it easier to rinse and improves cleaning efficiency.
- Suitable for automatic dosing and control by conductivity ensuring consistent delivery of in use product.

Application:

- For CIP & spray washing applications at 0.5-7.0% w/w (0.4-5.4% v/v) at 50-70°C.
- For bottle washing at 0.75-2.0% v/v (0.6-1.5% w/w) at 50-80°C.
- For general soak applications at 0.5-2.0% v/v (0.4-1.5% w/w) at 50-80°C.

All detergents and disinfectants should be thoroughly rinsed after use to remove them from all food and beverage contact surfaces.

Food Safety Statement/Fit for Purpose:

With regard to the use of this product as a cleaner and / or sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as processing aid as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded as Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.
- 3) An FFP - Fit for Purpose Statement is available for this product when used in an export meat facility.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 12 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.