

NEUTRIL QUAT FOAM SYSTEM

DESCRIPTION	Liquid for cleaning and disinfection of surfaces having and not in contact with food in the agri-food industry. Has bactericidal and fungicidal effect.
COMPOUNDS	nonionic surfactants, anionic surfactants.
TECHNICAL REQUIREMENTS	<p>Appearance Transparent or slightly opalescent liquid.</p> <p>pH 11,0 – 13,0</p> <p>Density in 20°C, g/cm³ 0,960 – 1,060</p>
APPLICATION	Used in the right concentration and time, it can be used for stainless steel surfaces used in the food industry. Safe also for base steel, aluminum, copper, brass. Particularly suitable for manual cleaning of highly greasy surfaces, machines, plastic or metal containers, glass. In order to eliminate the adverse effect of the preparation on the surface with prolonged contact time, perform the test in a low-visible place.

Information presented herein has been given in good faith and to the best of our current knowledge and experience. The compliance of the specific properties of the supplied product with the data given herein and its fitness for the intended purpose should be checked before the product is used. The producer reserved the right to modify the information presented herein as a result of technological development and improvement of the product by producer.