EH range

ULTRA NET ALIMENTAIRE

DEGREASING CLEANING AGENT FOR CONTACT WITH FOODSTUFFS

1. MAIN CHARACTERISTICS

Versatile cleaning agent, ready for use, for all surfaces.

- Has a strong degreasing power.
- Fully water-soluble.
- Eliminates animal, vegetable and mineral grease
- Erases traces of ink, dye and stubborn emulsions.
- Cleans without tarnishing and scratching surfaces.
- Usable as a detergent before using the BACTOCLEAN disinfectant Ref.: 748075
- It is used on all types of surfaces.

2. SCOPE OF APPLICATION

- Agro-food industries
- Communities
- Kitchens
- Food shops

- Printing shops
- Bars, restaurants
- Refrigerated trailers

3. DIRECTIONS FOR USE

- Spray ULTRA NET ALIMENTAIRE directly on the surfaces to be cleaned.
- Rub if necessary with a wipe.
- Rinse with fresh water.
- Wipe with a clean cloth.

4. PHYSICOCHEMICAL CHARACTERISTICS

- Appearance: Clear liquid
- Colour: Colourless
- Density of the PA (20°C):   1.015 g/cm^3 +/-0.015
- Odour: Neutral
- pH: 10.5 +/- 0.5
- Contains among other
  ingredients (EC Regulation No. 648/2004):   Isopropyl alcohol

5. PRECAUTION OF USE - LABELLING

Product for professional use. Refer to the safety data sheet.

6. PACKAGING AND STORAGE

750ml spray (12 / crate). Reference 747750.
Keep it away from light, heat and cold.
Storage temperature: 0°C to 45°C