

# MSS®-Foam Meat

## Chlorine and Alkali Based Foam Sanitizer (Meat Industry)



### Features

It is a specially formulated liquid foam cleaning and disinfection agent containing chlorine and alkaline. It is safely used in the cleaning and disinfection of all water-resistant floors and equipment in meat, milk, chicken and frozen food production facilities. It does not damage surfaces such as stainless steel, plastic and ceramics, and is also suitable for use on galvanized surfaces.

**Advantages of Foam Meat:** The active chlorine it contains provides a good disinfection effect and ensures that proteins are oxidized and broken down during cleaning. It cleans oily product residues and similar dirt very well. It kills microorganisms that may be dangerous in the food industry. It has no corrosive effect thanks to the inhibitor it contains. It is not affected by water hardness thanks to the complexing agent. The contact time with dirt increases thanks to its high foam quality. It provides effective cleaning.

**Composition:** Sodium hypochlorite <% 5, sodium hydroxide <% 15, corrosion inhibitor, complexing agent, nonionic surfactant <% 5

**Physical Properties:** Yellow colored clear liquid. It has a characteristic chlorine odor.

**Density:** 1.13 g/cm<sup>3</sup> ( 20°C )g/cm<sup>3</sup>

### Usage and Amount

Pre-rinse with water at 40–60 oC to remove coarse dirt from the floor and equipment to be cleaned. It is applied to the surface manually with a brush at a concentration of 0.5–2.0%, in low-pressure foam machines at 2.0–5.0%, and in high-pressure machines at 0.2–1.0%. After waiting for 10–15 minutes, it is rinsed with water again at 40–60 oC.

### Foam Meat concentration is calculated by titration method;

10 ml of bath solution is taken into a conical flask. 1 ml of sodium thiosulfate is added to it. It is titrated with 0.1 N HCL with phenolphthalein indicator.

% Concentration (Foam Meat) = ...Consumption (ml.) x ...Factor

Factor (by weight and volume) = 0.90

### Storage

Storage should be in a cool and dry environment, and should not be stacked more than two drums on top of each other. Shelf life is two years from the date of production.

### Security Symbol



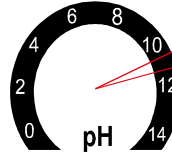
### Food Hygiene



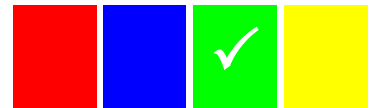
ISO 9001 : 2000  
ISO 14001 : 2004  
ISO 22000  
HACCP / TS 13001  
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır  
TSE (TSEK)  
Standartlarına göre üretilmiştir.



### CLEANING COLOR CODE



C: Korozyif

R 36/38 Irritating to eyes and skin.  
S 24/25 Avoid contact with eyes and skin.  
S 37 Wear suitable protective gloves.  
S 39 Wear protective glasses and mask.  
S 50 Do not mix with acids.

**Product Code:** MSS60027

**Packaging Type:** 20 L

**Consumption Quantity:**

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