

MSS®-Foam Milk

Chlorine and Alkali Based Foam Sanitizer (Dairy Sector)



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 milk, meat, 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 Milk: 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/cm³ (20 °C)g/cm³

Usage and Amount

Pre-rinse with water at 40–60 °C 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 a concentration of 0.2–1.0%. After waiting for 10–15 minutes, it is rinsed again with water at 40–60 °C.

Foam Milk concentration is calculated by the titration method; ml bath solution is taken into a conical flask. 1 ml sodium thiosulfate is added to it. It is titrated with 0.1 N HCL accompanied by phenolphthalein indicator.

% Concentration (Foam Milk) =Consumption (ml.) xFactor

Factor (by weight and volume) = 0.90

Storage

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

Security Symbol



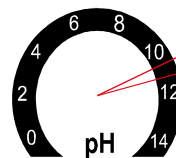
Food Hygiene



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:Korozif

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

Product Code: MSS60017

Packaging Type: 20 L

Consumption Quantity:

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