



F&B Delladet

VS2

Detergent-disinfectant for open plant applications

Description

Delladet is a concentrated detergent with disinfectant properties, specially formulated for open plant cleaning applications in the food, beverage and dairy industries.

Key properties

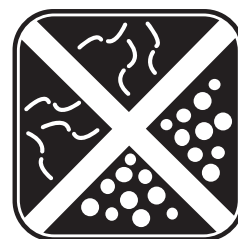
- Delladet contains a blend of high foaming surfactant, sequestrant and alkaline builders. Disinfecting properties are provided by the incorporation of quaternary ammonium compound (QAC). This combination of ingredients provides highly effective soil removal and disinfectant action against most vegetative forms of micro-organisms including gram-positive and gram-negative bacteria and yeasts.
- Delladet is recommended for single-stage cleaning and disinfecting of floors, walls, utensils, equipment and other food contact surfaces and is suitable for use in meat and poultry processors, snack foods, dairies, beverage plants and most other types of food processing operations.
- Delladet can be used manually and by soak or spray application. Its foaming properties also make it possible to use with suitable foam application equipment.

Benefits

- One product to clean and disinfect – saves time and effort
- Effective detergent action removes grease and dried-on soil
- Broad spectrum disinfectant action
- Suitable for use in soft or hard water
- Non-taint

Use instructions

Use Delladet at concentrations between 1-2% v/v depending on the type and degree of soiling. Always rinse thoroughly after use. For specific details please refer to individual method cards.





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Technical data

Appearance: Clear, colourless liquid

pH (1% solution at 20°C): 10.6

Relative density (20°C): 1.05

Chemical Oxygen Demand (COD): 345 gO₂/kg

Nitrogen Content (N): 2.8 g/kg

Phosphorous Content (P): None

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Delladet is safe for use on the materials commonly found in the processed food industry when applied under the recommended conditions. Always rinse surfaces thoroughly after use. In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Test method

Reagents:

0.1 N Hydrochloric or sulphuric acid

Methyl red indicator

Procedure:

Add 1 ml indicator to 100 ml of water used to dilute the product. Titrate with acid to a deep pink end point and note the titre = B ml. Now add 1 ml of indicator to 100 ml of test solution. Titrate with acid to a deep pink end point and note the titre = T ml.

Calculation:

% v/v Delladet = (T-B) ml x 0.12

% w/v Delladet = (T-B) ml x 0.13

% w/w Delladet = (T-B) ml x 0.13

Microbiological data

EN 1276: passed at 1% dilution in hard water (300ppm as CaCO₃) and soil (0.3% bovine albumin), 5 minutes contact time.