# **SLEDGE**

Product Code: FB00101

**Ω-[OH14]** 

# Cip Low Foaming Detergent-Heavy Duty Caustic.

#### **AIM**

To provide effective removal of fats, proteins and burnt on soils for use in the dairy and food processing industry.<sup>1</sup>

Suitable for use in the meat industry for cleaning smoke houses.

Suitable for use on stainless steel cleaning vats, tanks, silos and heat exchange equipment including pasteurises and evaporators.



#### **METHOD**

Formulation is a low foaming high caustic solution which should be automatically dispensed into food plant CIP systems via conductivity or volumetric control. Low foam surfactants and sequestrants ensure an efficient clean and residue free rinsing.

Used at concentrations of 0.5% to 3%, and circulate for 15-30 minutes at 60-70°C for normal dairy and food soils.

Use at concentrations of 0.5% to 3%, and circulate for 30-60 minutes at 5°C above processing temperatures for heat treated food soils.

#### **RESULTS**

A heavy duty caustic with low foam surfactants provides excellent fat and protein removal and quicker rinsing.

## **FEATURES**

- · Caustic Liquid.
- Highly Chelated.
- Concentrated.
- SLEDGE is made in accordance with HACCP and GMP guidelines.

### **BENEFIT**

- Easily Dispensed.
- Helps remove mineral scale along with fat and protein.
- Provides a high quality economical result.
- SLEDGE is suitable for use in AQIS inspected meat and food processing plants.

Packaging 20 L, 205 L, 1000 L.

Please contact your Cyndan representative for further information. Product Code when ordering: FB00101.

1. Dairy Food Safety. Note5, CIP systems, 6 Nov '06, pp 1-3

