

# HI-SURF

Product Code: FB00103

 $\Omega$ -[KOH]<sub>12</sub>

## Cip Detergent-Specialised High Surfactant.

### AIM

CYNDAN HI-SURF is a medium strength potassium hydroxide based detergent specially formulated for In-place cleaning of stainless steel plant and equipment in the dairy and processed food industries. HI-SURF is ideal for cleaning margarine blenders and other plant where a moderate amount of foam is beneficial.

### METHOD

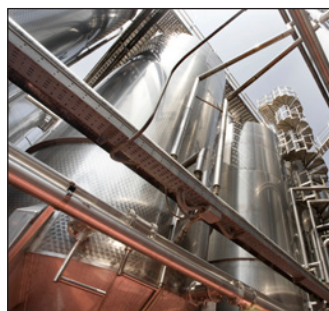
Formulation is a low foaming high caustic solution which should be automatically dispensed into food plant CIP systems via conductivity or volumetric control. Low foam surfactants and sequestrants ensure an efficient clean and residue free rinsing.

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

Due to the higher level of wetting agents in this product, it provides a clean superior than other similar CIP detergents when removing high oil and fat products. Rinsing is clearly enhanced saving both time and water.



### FEATURES

- High sequestrant level.
- Maximum surfactant level.
- HI-SURF is made in accordance with HACCP and GMP guidelines.

### BENEFIT

- Enables removal of both organic and inorganic soil simultaneously.
- Provides excellent oil and fat penetration and fasters rinsing.
- HI-SURF 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: FB00103.

