

# SAMURAI

Product Code: FB00202

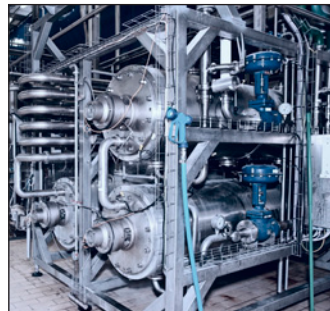
Σ-CI [PK] FOAM

## Sanitising Foaming Alkali Detergent

### AIM

To provide a premium performance product to remove fats, oils and proteins from food industry plant and equipment.

Provides complete sanitation to the surfaces and has a high foaming ability.



Packaging 20 L, 205 L, 1000 L.

Please contact your Cyndan representative for further information.  
Product Code when ordering: FB00202.

### METHOD

This product can be applied using a foaming gun,<sup>1</sup> by soak cleaning or as a manual detergent. It's safe to use on aluminium and other soft metals.

This product should be used at a dilution of 2%-5% v/v when using a trolley foamer, Hydrofoamer or centralised foaming system. This then provides the required level of available chlorine for complete sanitation.

It is recommended that the product be foamed onto pre-rinsed surfaces and have a dwell time on the surface of 5-10 minutes and then rinsed off with potable water. Heavily soiled areas will require some mechanical action through hand scrubbing or a pressure washer.

### RESULTS

When using this product by foam application, soak and as a manual detergent, 99.9% sanitation levels were consistently achieved.<sup>2</sup>

Provides superior detergency a long lasting rich, stable foam.

### FEATURES

- Extra emulsifying agents.
- Potassium based.
- **SAMURAI** is made in accordance with HACCP and GMP guidelines.

### BENEFIT

- Provides superior soil removal over standard foam detergents.
- Better environmentally.
- No sodium salinity.
- **SAMURAI** is suitable for use in all Australian food manufacturing plants.

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