

MULTISAN

LOW FOAMING ACID SANITIZER

PRODUCT USE:

MULTISAN is a sanitizer for use on dairy farms. Its low foaming property makes it ideal for use in CIP systems. No fresh water rinse is required after application, provided that surfaces are adequately drained. **MULTISAN** combines acidified rinsing and sanitizing in one simple step saving water and cleaning.

ADVANTAGES:

- Low foaming - specially formulated for cleaning in place (CIP).
- Odourless and heat stable.
- Effective in hard and soft water.
- Eliminates the need for acid rinses.
- Non-corrosive to stainless steel.

PROPERTIES:

| | | | |
|---|--------|-------------------|-----------------------------------|
| Form: | Liquid | Colour: | Light brown, may darken with time |
| S.G.: | 1,20 | pH (1% solution): | 2,0% |
| Acidity as H ₃ PO ₄ : | 33,75% | | |

DIRECTIONS FOR USE:

MULTISAN is used as an acid rinse and sanitizer following a normal cleaning cycle or immediately before the equipment is re-used. The recommended dilution is 0,15% - 0,2% in potable water with a contact time of at least two minutes.

Ref. No. 11/17

PRECAUTIONS:

Keep out of reach of children. Harmful if swallowed. Causes skin irritation. Avoid contact with skin and eyes. Do not mix with chlorine detergents or sanitizers - will release chlorine vapours. Avoid contamination of food.

FIRST AID:

- External: Flush skin with plenty of cool running water.
 Eyes: Flush eyes with plenty of cool running water for at least 15 minutes.
 Internal: Give milk of magnesia. Drink large quantity of water and follow with olive or mineral oil.

GET MEDICAL ATTENTION IMMEDIATELY!

Every endeavour has been made to ensure that the information in this Data Sheet is reliable, but we do not accept any liability for any loss, injury or damage which may result from its use.

