

## Easyfoam

### Liquid chlorinated foaming detergent

# VF32

#### Description

**Easyfoam** is a high foaming, chlorinated liquid detergent designed for general-purpose cleaning in the food, beverage and dairy industries.

#### Key properties

**Easyfoam** contains a blend of caustic alkali, hypochlorite and a high foaming wetting agent/emulsifier. It is effective for the removal of most food soils including animal and vegetable fats, blood and proteins. In addition, the presence of hypochlorite assists removal of organic and vegetable-based stains and helps to prevent build-up of 'protein film' deposits.

**Easyfoam** is recommended for daily cleaning in vegetable processing, canning, wine and soft drink production. It is also suitable for use in abattoirs, poultry processors and the fish industry. It can be used for cleaning floors, walls, cutting tables, packing conveyors and other processing equipment.

**Easyfoam** is suitable for use with a wide range of foam application equipment.

#### Benefits

- Cost-effective cleaner
- Effective on most types of food soiling
- Assists stain removal
- Free rinsing

#### Use instructions

Use **Easyfoam** at concentrations between 2-10% v/v depending on the type and degree of soiling.

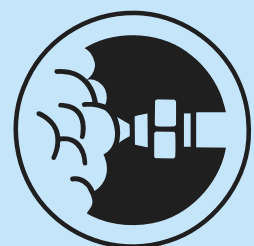
#### Technical data

Appearance:	Clear, pale yellow liquid
Relative Density at 20°C:	1.15
pH (1% solution at 20°C):	12.6
Chemical Oxygen Demand (COD):	54g O <sub>2</sub> /kg
Nitrogen Content (N):	0.5 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 sunlight and extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet. For professional use only.



Diverclean<sup>™</sup>

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### Product compatibility

**Easyfoam** when applied at the recommended concentration and temperature is suitable for use on the grades of stainless steel commonly found in the processed food industry. It is unsuitable for use on soft metals such as aluminium and galvanised materials. Always rinse surfaces thoroughly after use (within 1 hour). In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

### Test method

Reagents: 0.1N Hydrochloric or sulphuric acid  
0.1N Sodium thiosulphate  
Phenolphthalein indicator

Procedure: Add 10ml of 0.1N sodium thiosulphate to 10ml of the test solution, mix well and allow to stand for about 30 seconds, add 2-3 drops of the indicator solution and titrate with the acid to a colourless end point.

Calculation: % v/v **Easyfoam** = titre (ml) x 0.40  
% w/v **Easyfoam** = titre (ml) x 0.45  
% w/w **Easyfoam** = titre (ml) x 0.45

### Available pack sizes

Article code	Pack size
7509268	20L
7510439	950L

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