

# STEROKLOR

Chlorinated, High Alkaline Sanitizer and Destainer

## Technical Data Sheet

### **DESCRIPTION:**

SteroKlor is a chlorinated high alkaline powder (white). A sanitizer suitable for use in the food, dairy, winery and beer industries. It is a 4 in 1 product providing cleaning, disinfecting, water softening, and deodorizing functions and therefore shortens the cleaning process. It is a non foaming product and suitable for closed (CIP) and regular systems.

### **APPLICATIONS:**

SteroKlor is used as a sanitizer for surfaces (sinks, counter, walls, floors) in food preparation areas, to clean equipment (either manually or CIP) in the food, dairy, beer, wine and beverage industries. It contains phosphates and active chlorine.

### **FEATURES & BENEFITS:**

- Kills bacteria and other germs and deodorises surfaces and equipment
- SteroKlor offers maximum cleaning efficiency at minimal cost compared to liquid cleaners
- Does not require any special equipment for use
- SteroKlor is a free flowing non abrasive powder and offers a longer shelf life compared to chlorinated liquids: Loss of chlorine: SteroKlor 0.2% – 0.4% per year, Liquids lose about 0.5% per month.
- Non-corrosive to stainless steel, plastic, glass, etc.
- Safe to use
- Dissolves easily in water and is non foaming

### **CHARACTERISTICS**

**pH Content:** 11.0 – 12.5, and effectively removes fats and proteins

**Chlorine concentration:** 3.3% min. (typical 3.3% - 3.6%) provides disinfecting properties. Chlorine is efficient in destruction of the entire spectrum of microorganisms.

**Phosphate concentration:** 17% min. (typical 17.0% - 18.5%). Phosphates acts as an effective fat remover, providing water softening functions.

**Solubility:** 18 particles in 100 particles water at 25<sup>0</sup>C. The recommended dosage is 0.5% - 2.0% in water.

### **SPECIFICATION:**

Appearance:	Free flowing powder with a faint odor of chlorine
Color:	White
pH (1% sol.):	11.5-12.5
Available chlorine:	3.3% min
Bulk density:	650-750 gr/liter

## **METHOD OF USE (DOSAGES):**

### **FOOD SERVICE INDUSTRY (Kitchens/Food Preparation Areas)**

1. **Cleaning and sanitizing:** 100-200 g/10 liter (1-2%), 1x100 g sachet.
2. **Sanitizing:** 60-100 g/10 liter (0.6-1.0%) (60 grams would provide 200 ppm of active chlorine).

**For sanitizing surfaces in food service areas:** use 10 grams/liter and apply by rag, mop, brush or spray.

3. **Destaining:** 100-200 g/10 liter (1-2%). Allow soaking of 15-30 minutes.
4. **Vegetable washing:** 10 g/10 liter or 30 g per 30 liters (0.1%) 1x30 g sachet.

### **FOOD INDUSTRY (Dairy/Wine/Beer/Beverage/Meat Factories)**

**For cleaning and disinfecting stainless steel containers, filling equipment, bulk milk tanks, wine vats, pumps, cooling equipment and other machinery and surfaces (walls/floors) coming into contact with milk and other food products (wine/beer/beverage):**

Prepare a solution of 0.6 kg – 2.0 kg (0.6-2%) grams SteroKlor in 100 liters tepid water. For C.I.P. applications circulate for 10 minutes. Rinse with tap water.

For manual cleaning of small containers prepare a solution of 60-100 grs of Steroklor /10 litres tepid water. Apply by brush/cloth. Rinse with tap water.

### **SAFETY & STORAGE INSTRUCTIONS:**

Avoid contact with acids as it liberates toxic chlorine gas. Do not use on aluminum. Keep out of reach of children. In case of contact with skin, wash with plenty of cold water. In case of contact with eyes, rinse immediately with plenty of water and seek medical help. Prevent dust inhalation. Wear plastic gloves, goggles and apron. Store in cool dry place. Avoid direct sunlight. Keep away from animal and animal feedstock. When not in use always keep container closed. Wipe over all spillages.

### **Packing:**

Packed in various packaging sizes including 25 Kgs polyethylene bags, 15 kg pails. Other packing available upon request.

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