Cleaning of CIP units in dairy industry

**Application**
Powerful enzymatic detergent formulation for cleaning in place

- Specific enzymatic formulation, which ensures the irreversible transformation of organic waste in industry: Proteins
- Its adapted enzymatic cocktail ensures an in-depth cleaning and in full safety for materials.
- CIPZYM 500 is particularly recommended to ensure the maintenance and the in-depth cleaning of CIP installations in Dairy Industries and derived.

**Use**
Food industry: Dairy industry and derived

**Dosage**
0.3 to 0.5 %

**Instructions**
Closed circuits, Cleaning In Place (CIP):
- Pre-rinse for 10 minutes with potable water
- Prepare a solution with hot water (45-55°C) and CIPzym 500 (0.3-0.8%) and inject into CIP system
- Let the solution circulate in the system to clean for 15-45 minutes, depending on the amount of blockage and the nature of substrate
- Rinse with (cold) water
- Finish the circulation with a disinfecting or an acid solution for 15 minutes

**Advantages**
For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology: n°EP1025052, n°PCT/EP2006/060244).
- Increased cleaning performance
- Maximum hydrolytic output
- Deep and soft cleaning due to the enzymatic action
- Non-aggressive to the users, nor to the material
- Prevents pipe blocking due to it's continuous action inside the pipes
- Without environmental impact
Active matters

Among others:
Enzymes

Physical / Chemical Properties

<table>
<thead>
<tr>
<th>Aspect</th>
<th>Liquid</th>
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<tbody>
<tr>
<td>Colour</td>
<td>Yellow - brown</td>
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<tr>
<td>pH 1 %</td>
<td>9.4 ± 0.5</td>
</tr>
<tr>
<td>Density</td>
<td>1.045 ± 0.05 kg/l</td>
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</tbody>
</table>

Precautions

Product developed for professional use only. It is recommended to use the product for the applications defined here above.

For more information on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

In case of sensitive hands or of prolonged contact with the product, we recommend you to wear gloves.

Article code

Packaging 25L (1 x 26.1 kg)  200L (1 x 209kg)  1000L (1045kg)
Palletization 24 cans/pallet  2 drums/pallet  1 drum/pallet

Storage

Storage in the original, closed packaging, between 40-77°F (4-25°C).

Deadline for optimal use: 1 year from the date of delivery, 6 months after opening.