

JohnsonDiversey Divosan Hypochlorite

Terminal disinfectant, hypochlorite based

VT3

Description

Divosan Hypochlorite is a highly effective oxidising disinfectant based on sodium hypochlorite for use in the food, beverage and dairy industries.

Key properties

Divosan Hypochlorite is a concentrated sodium hypochlorite solution containing additional stabilising agents to extend storage-life and effectiveness. It is a highly effective disinfectant against all types of micro-organisms including bacteria, yeasts, fungi, spores and viruses.

Divosan Hypochlorite is used as a terminal disinfectant in both open and closed plant (CIP) systems. It also has excellent deodorising and stain removal properties.

Divosan Hypochlorite is suitable for manual, soak and spray application in open plant cleaning and also for automatic dosing for CIP.

Benefits

- Highly cost-effective terminal disinfectant for food industry use
- Broad spectrum disinfectant activity
- Powerful oxidising action also assists stain removal and deodorises
- Non-foaming and free-rinsing
- Effective in soft or hard water

Use instructions

Use **Divosan Hypochlorite** at concentrations between 0.25-1% w/w (250-1000 ppm as available chlorine) depending on application. Always rinse thoroughly after use. For specific details, please refer to individual method cards.

Technical data

Appearance	clear, pale green liquid
Relative Density at 20°C	1.16 -1.20
pH (1% solution at 20°C)	11
Chemical Oxygen Demand (COD)	none
Nitrogen Content (N)	none
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 or (where applicable) in approved bulk tank, away from sunlight and extremes of temperature. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

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Product compatibility

Divosan Hypochlorite 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 cuprous materials and on soft metals such as aluminium. 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 Sodium thiosulphate
Potassium iodide (10%)
Sulphuric or phosphoric acid (25%)
Starch indicator solution (1%)

Procedure: Add 5 mls Potassium iodide to 100 ml of the test solution. Add 5 ml Sulphuric or Phosphoric acid and titrate with Sodium thiosulphate until the solution is straw yellow in colour. Add approx. 1ml starch indicator and continue to titrate to a colourless end point.

Calculation: ppm available chlorine = titre x 35.5

Microbiological data

EN 1276: passed at 0.25% dilution in hard water (300ppm as CaCO₃), low soil (0.03% bovine albumin) and 5 minutes contact time.

EN 1650: passed at 1% dilution in hard water (300ppm as CaCO₃), low soil (0.03% bovine albumin) and 15 minutes contact time.

Available pack sizes

Article code	Pack size
7509358	2x5L
7509362	20L
7509363	200L
7509367	950L
7509371	Bulk

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