

JohnsonDiversey Neutraclean

Neutral Low Foam Detergent

Description

Neutraclean is a neutral detergent formulated for a wide range of soak, spray and Re-circulation applications in the food and beverage industries.

Key properties

Neutraclean combines a blend of wetting agents, buffering agents, sequestrants and dispersants to provide rapid soil penetration, removal and suspension properties. **Neutraclean** is thermally very stable allowing it to be used in high temperature systems; it is free rinsing and suitable for use in hard and soft water. **Neutraclean** is safe for use on soft metals such as aluminium and galvanised mild steel and is low foaming and therefore suitable for use under conditions of high turbulence and high pressure.

Typical applications include:

Tray and crate washing including plastics.

General equipment and utensil washing.

Meat mould and press washing.

Pressure washing.

Cheese moulds.

Key washing (internal and external).

Plastic bottle washing.

Confectionery mould washing.

Benefits

- Rapid soil penetration and removal
 - Safe for use on soft metals
 - Water hardness tolerant
 - Thermally stable
- Low foaming

Use instructions

Neutraclean is used as a solution in water at concentrations between 0.1% v/v and 2% v/v and at temperatures up to 90°C. Solutions may be prepared and controlled using JohnsonDiversey control equipment such as the DT450 time dose unit.

Technical data

Appearance A pale yellow liquid

Specific gravity (20°C) 0.99 (typical)

pH 7-8

Boiling point 100°C

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 extremes of temperatures.

JohnsonDiversey Neutraclean

Available pack sizes

Please contact your local representative for pack sizes