

# MSS®-Sanitation Clor



## Chlorine Based Sanitizer Containing Silicate (Liquid)

### Features

It is an alkaline, liquid cleaning and disinfection agent containing active chlorine, used in the dairy industry for cleaning and disinfecting churns. Since it contains Sanitation Clor, phosphate, silicate and various surface active wetting agents, it has a very good cleaning power and since it contains active chlorine, it has a disinfection feature. The silicates in its structure prevent butter from sticking to churn surfaces and eliminate the corrosive effect of chlorine. It removes lime residues formed in the system and caused by water hardness. Does not harm steel, iron, enamel, plastic and plastic coated aluminum surfaces

**Active Chlorine:** 2.7%±0.3

**Physical Properties:** Clear, slightly yellow liquid **Density:** 1.15±0.05 gr/cm<sup>3</sup> (at 20 °C)

**Free Alkalinity:** 1.7±0.5 ml

### Usage and Amount

Sanitation Clor is used in the cleaning and disinfection of butter churns. The churn to be cleaned and disinfected is rinsed with water at 70 – 80 °C for 15 minutes. Sanitation Clor prepared at 1–2% concentration at 60 – 80 °C is circulated for 20–30 minutes. Rinsing is done again with hot water. If the contamination is excessive, circulate again with 0.5% Sanitation Clor solution for 20–30 minutes and the solution is poured and the process is completed without rinsing.

**Concentration Determination:** 10 ml of bath solution is taken and 2 ml of sodium thiosulfate is added. It is titrated with 0.1 N HCl as an indicator of phenolphthalein.

Sanitation Clor= Consumption (ml) x Factor Factor (by volume)= 0.47

Factor (by weight)= 0.70

**Determination of Free Alkalinity:** 10 ml of Sanitation Clor solution prepared as 10 ml/It is taken and 2 ml of sodium thiosulfate is added. It is titrated with 0.1 N HCl as an indicator from red to colorless. The HCl consumption read at the point where the solution is colorless gives the free alkalinity.

### Storage

Store in a cool and dry environment. Do not stack more than three cans on top of each other. Shelf life is three years from the date of production.

### Safety Symbol



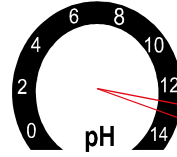
### Food Hygiene



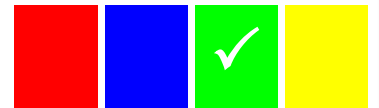
ISO 9001 : 2000  
ISO 14001 : 2004  
ISO 22000  
HACCP / TS 13001  
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır  
TSE (TSEK)  
Standartlarına göre üretilmiştir.



### CLEANING COLOR CODE



C: Korozif

R 36/38 Gözleri ve Deriyi Tahriş eder.  
S 24/25 Göz ve Deri ile temastan kaçınınız.  
S 37 Uygun koruyucu eldiven kullanınız.  
S 39 Koruyucu gözlük ve maske kullanınız  
S 50 Asitler ile karıştırmayınız

**Ürün Kodu:** MSS62047

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