

Delladet

Detergent-disinfectant for open plant applications

Productomschrijving

Delladet is a concentrated detergent with disinfectant properties, specially formulated for open plant cleaning applications in the food, beverage and dairy industries.

Belangrijke eigenschappen

- **Delladet** contains a blend of high foaming surfactant, sequestrant and alkaline builders. Disinfecting properties are provided by the incorporation of quaternary ammonium compound (QAC). This combination of ingredients provides highly effective soil removal and disinfectant action against most vegetative forms of micro-organisms including gram-positive and gram-negative bacteria and yeasts.
- **Delladet** is recommended for single-stage cleaning and disinfecting of floors, walls, utensils, equipment and other food contact surfaces and is suitable for use in meat and poultry processors, snack foods, dairies, beverage plants and most other types of food processing operations.
- **Delladet** can be used manually and by soak or spray application. Its foaming properties also make it possible to use with suitable foam application equipment.

Voordelen

- One product to clean and disinfect – saves time and effort
- Effective detergent action removes grease and dried-on soil
- Broad spectrum disinfectant action
- Suitable for use in soft or hard water
- Non-taint

Gebruiksaanwijzing

Use **Delladet** at concentrations between 1-2% v/v depending on the type and degree of soiling. Always rinse thoroughly after use. For specific details please refer to individual method cards.

Technische gegevens

Appearance	Clear, colourless liquid
Relative Density at 20°C	1.05
pH (1% solution at 20°C)	10.6
Chemical Oxygen Demand (COD)	345 gO ₂ /kg
Nitrogen Content (N)	2.8 g/kg
Phosphorous Content (P)	None

The above data is typical of normal production and should not be taken as a specification.

Veilige hantering en opslag

Store in original closed containers, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

VS2



Divosan™

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Product toepasbaarheid

Delladet is safe for use on the materials commonly found in the processed food industry when applied under the recommended conditions. Always rinse surfaces thoroughly after use. In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Testmethode

Reagents: 0.1N Hydrochloric or sulphuric acid
Methyl red indicator

Procedure: Add 1ml indicator to 100ml of water used to dilute the product.
Titrate with acid to a deep pink end point and note the titre = B ml.
Now add 1ml of indicator to 100ml of test solution. Titrate with acid to a deep pink end point and note the titre = T ml.

Calculation: % v/v **Delladet** = (T-B) ml x 0.12
% w/v **Delladet** = (T-B) ml x 0.13
% w/w **Delladet** = (T-B) ml x 0.13

Microbiologische gegevens

EN 1276: passed at 1% dilution in hard water (300ppm as CaCO₃) and soil (0.3% bovine albumin), 5 minutes contact time.

Verkrijgbare verpakkingen

Artikelnummer	Verpakkingsgrootte
7509344	2 x 5L
7509348	20L
7509349	200L
7509893	Bulk
7511148	950L