

NP Freefoam

Acidic foam cleaner, P and N free

Description

NP Freefoam is a liquid acidic foam cleaner (P and N free) designed for daily and periodic application in the food, beverage and dairy industries.

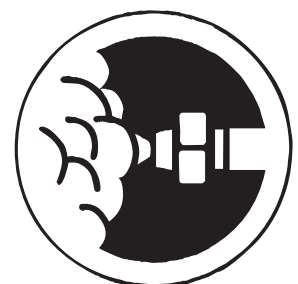
Key properties

- NP Freefoam is based on a blend of organic acids and high foaming surfactants/wetting agents. It does not contain any phosphorous or nitrogen and so can be used to minimise environmental impact.
- NP Freefoam is designed for the removal of water hardness scale and other mineral-based deposits from food processing equipment. It can be used for the periodic cleaning and descaling of high temperature equipment, such as cooking vessels, and also the exteriors of filler equipment, storage tanks, conveyors etc.
- NP Freefoam is suitable for use with a wide range of foam application equipment. It can also be used for manual and soak tank cleaning.
- NP Freefoam is suitable for cleaning and descaling of plastic conveyors. It is recommended not to exceed a use concentration of 5% at ambient temperature and limit the exposure time to 30 minutes. Rinse conveyors thoroughly after use and either neutralise acid residues by a mild alkaline foam cleaner or switch on the track lubrication.

Benefits

- P and N free product
- Effective scale remover
- Foam application extends contact time on vertical surfaces
- Free-rinsing

VF11



Diverclean™

NP Freefoam VF11

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Technical data

Appearance	Clear, pale brown liquid
Relative Density at 20°C	1.17
pH (1% solution at 20°C)	2.5
Chemical Oxygen Demand (COD)	430 gO ₂ /kg
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, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

NP Freefoam is suitable for use on materials commonly found in the processed food industry, including soft metals such as aluminium, when applied at the recommended concentration and temperature. 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 hydroxide solution Phenolphthalein indicator
Procedure:	Add 100ml of water and 2-3 drops of indicator solution to 5ml of the test solution. Titrate with the sodium hydroxide to a permanent pink end point.
Calculation:	% v/v NP Freefoam = titre (ml) x 0.30 % w/v NP Freefoam = titre (ml) x 0.33 % w/w NP Freefoam = titre (ml) x 0.33