



F&B Spectak G

VC1

Description

Spectak G is a heavy duty, hard water tolerant, low foam, liquid caustic detergent for CIP, bottling and other spray wash applications.

Key properties

- Spectak G is a highly caustic liquid detergent suitable for hard water.
- Spectak G is highly effective at removing a wide range of organic soils and preventing scale build up.
- Spectak G can be used for a wide range of applications including CIP of brewhouse, heat exchangers, pipelines, fillers and kegs in the brewing industry.
- It is also suitable for two stage cleaning for dairy CIP and fryer/cooker boil-outs in the processed food industry.
- Spectak G is highly effective at removing rust ring and controlling aluminum in bottling applications.

Benefits

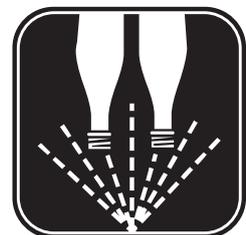
- Highly effective in the removal of organic soil and prevention of scale build up in brewery CIP applications, improving cleaning performance.
- Suitable for automatic dosing and control by conductivity, ensuring consistent delivery of product and reproducible cleaning results.
- Gives highly cost effective cleaning performance.
- Inhibits scale build up and prevents nozzle blockage, improving operational efficiency and effectiveness. Maintenance frequency, time and associated costs can also be reduced.
- Assists detergency, rust, aluminum and label removal in bottling applications, ensuring product integrity.
- Aids free rinsing and helps prevent spotting on bottles caused by water hardness and other deposits, reducing reject rates.
- Enhances effectiveness of cleaning operations, improving productivity and quality.
- Single blended product, reducing application complexity.

Use instructions

Spectak G is used at 0.3-5% w/w (0.2-3.4% v/v) causticity at temperatures ranging from ambient to 80°C (176°F) depending upon application, soil type and water hardness. All detergents should be thoroughly rinsed after use to remove them from all food and beverage contact surfaces.

Bottlewashing

1. Inspect bottlewasher thoroughly and descale with a Sealed Air acid if required.
2. Charge bottlewasher and maintain caustic concentration and temperature required by local, franchise or provincial regulations.
3. Pass bottles through wash section of bottlewasher, drain and rinse with potable water.





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For Canadian Use Only:

Vegetable Washing (potatoes and carrots)

1. Wash raw vegetables using a solution of between 8 and 20% causticity of Spectak G at a temperature of 60-90°C (140-200°F) with a retention time of 30 sec to 2 min.
2. Rinse vegetables thoroughly with potable water.

Egg Washing

1. Use 1.5-6.25 mL per liter of water (0.2-0.8 oz / US gal) to maintain a pH of 10.5-11 at temperatures between 40-50°C (100-120°F).
2. Eggs destined for human consumption should be rinsed thoroughly with potable water after use of this product.

Technical data

Appearance: Clear, pale yellow liquid

pH (1% solution at 20°C): 13

Specific Gravity at 20°C: 1.47

Chemical Oxygen Demand (COD): 33 gO₂/kg

Nitrogen Content (N): <0.1 g/kg

Phosphorous Content (P): <0.3 g/kg

Spectak G [% w/w] - Specific conductivity at 25°C [mS/cm]: -

0.5 - 11.6

1 - 22.1

2 - 43.4

3 - 64.8

4 - 84.7

5 - 104.9

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 an approved bulk tank, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Spectak G is safe for use on materials commonly found in the beverage and food industry when applied under the recommended conditions. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

Test method

Caustic test kit

Approvals

The Canadian Food Inspection Agency has indicated that when Spectak G is used in accordance with label directions, there will be no objection to its use in plants under its jurisdiction.

Spectak G meets United States Department of Agriculture 1998 A2 guidelines.

A2. Compounds for use only in soak tanks or with steam or mechanical cleaning devices in all departments.

Before using this compound, food products and packaging materials must be removed from the room or carefully protected. After using this compound, all surfaces in the area must be thoroughly rinsed with potable water.