

PRODUCT DATA SHEET

MICROFOAM

Powerful Cleaner & Sanitiser

Clean and Sanitises Food Preparation Areas

MICROFOAM is a multi-purpose and concentrated sanitising detergent for the food industry. MICROFOAM will successfully cleanse surfaces of a wide range of dirt and grime including, blood, animal fat, cooking oils and general grime. It also makes a great sanitiser and will reduce bacteria in food preparation areas. MICROFOAM contains no dye or perfume and is very mildly alkaline. This makes it ideal for use in the food industry, including abattoirs and butcheries without causing problem with operator irritation or damage to surfaces. MICROFOAM utilises its detergency to deliver brilliant results in the sink, when used as a sink detergent for general use and pots and pans. When used as a spray and wipe MICROFOAM can be diluted significantly and be used to clean and sanitise kitchen benches, tables, walls and servery areas. MICROFOAM will not taint food products with unwanted flavours.

FEATURES:

- Heavy duty cleansers and detergent
- Non-chlorinated sanitiser

BENEFITS:

- Cleans difficult to clean food processing areas
- Sanitises without causing corrosion

DIRECTIONS:

Floor and General Cleaning: Add 200mls MICROFOAM to 16 litres of potable water. Clean or mop surface with solution and allow dwell time. Rinse with warm water after use for best results. Dilution rate may be reduced for light soiling. For heavy soiling dilute 1 part MICROFOAM to 20 parts water. Cover surface with solution and scrub, rinse and repeat if necessary.

Spray and Wipe: Use neat or dilute up to 1 part MICROFOAM to 20 parts potable water. Rinse with potable water after cleaning.

Sink Detergent: Add 7 – 10 mls MICROFOAM to a sink of warm water.

Foam Cleaning: Rinse down area to be cleaned. Apply with an air and water foam-applicator. Set venturi at a dilution rate of approximately 1 part MICROFOAM to 120 parts water. Leave foam on surface for at least 15 minutes and rinse off with hot water.

ACTIVE INGREDIENTS:

- 40g/L Quaternary ammonium compound.

QUANTITY AVAILABLE and PRODUCT CODE:

- 5 Litre 5801053
- 15 Litre 5801052

CHEMICAL HAZARD STATUS:

- Mildly Alkaline – Product is below pH 9.5. It may cause some minor irritation.

FOOD PROCESSING



CENTURION
CHEMICALS PTY LTD

Protecting Your Investment

MANUFACTURED BY:

B & J Chemicals
COMMERCIAL INDUSTRIAL DIVISION

Consumer Information: Phone: 02-6884 8444 or Fax: 02-6884 1723

PRODUCT USAGE ADVICE

PRODUCT: MICROFOAM - Powerful Cleaner & Sanitiser

Product Usage and Application Advice

This section provides a general guide that will be highly useful to helping determine whether this product is suitable for your cleaning requirements. In some cases these tables may not be specific enough, in this case please contact a sales representative from B & J Chemicals or a distributor of the Desert Springs Australian range.

Cleaning Areas Suitability Table

	IDEAL	GREAT	OKAY	NOT SUITABLE
Bathrooms		√		
Carpet			√	
Floors	√			
Food processing	√			
Laundry			√	
Kitchen	√			
Vehicles	√			
Windows/ Mirrors			√	

Soiling Suitability Table

	IDEAL	GREAT	OKAY	NOT SUITABLE
Blood, urine, vomit	√			
Dirt & Grime	√			
Disinfection	√			
Dye, colours		√		
Mould & Mildew	√			
Food & Drinks	√			
Oil, Grease, Fat, & Ink	√			
Rust, Iron, Scale			√	

* Caution: Care should always be taken when applying a product to a cleaning situation for the first time.

A TIP FROM THE CHEMIST

Micfoam's non-chlorinated sanitiser makes it ideal for use on metal and other surfaces you don't want risk kind of damage and corrosion that is normaly caused by harsh chlorinated compounds.



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