

FoodCare® FVS-AM

Specifically formulated Processing Aid for use in CIP cleaning application, removal of milk stone from storage tanks, pipe work and provides effective anti-microbial protection against yeast and mold.

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Product: FoodCare® FCFVS-AM: Specific for Descaling/Hard Surface Cleaning

Description: The product is a low foaming cleaner with anti-microbial activity against yeast and mold. FCFVS-AM accelerates the dissolution of fats, proteins, oil fibres and milk stone that adhere to the surface of pipelines, tanks and mixing/blending vessels. The product is formulated using natural acidulants and a natural Alkyl Glucoside.

The Product:

- Is highly effective in breaking down biofilm
- Replaces HARSH CAUSTIC AND ACID CLEANERS

FoodCare® FCFVS-AM compared to Synthetic Products:

Key Features	FoodCare® FCFVS-AM	Chlorine	Gluter-aldehyde	Phenolic	Quats	Peracetic Acid
Toxic	No	Yes	Yes	Yes	No	No
Corrosive	No	Yes	Yes	Yes	No	Yes
Harmful Residue	No	Yes	Yes	Yes	Yes	Yes
H&S Concerns	No	Yes	Yes	Yes	Yes	Yes
Disposal Considerations	No	Yes	Yes	Yes	Yes	Yes

How the product works:

Naturally occurring acids that are incorporated in the product start a vigorous dissolution activity on lime scale, fats, oil fibres and contaminants.

Contaminants on the surfaces of pipelines, bulk tanks and mixing/blending vessels form an excellent growth environment for harmful bacteria and other undesirable contaminating materials in the food chain. FoodCare® FCFVS-AM acts effectively as both a cleaner and anti-microbial processing aid, reducing significantly the amount of terminal rinse required.

In addition lower water temperatures may be used helping to reduce total costs. FoodCare® FCFVS-AM can be used at 15°C - 20°C compared with most cleaners requiring a starting temperature of >60°C

The Features of FoodCare® FCFVS-AM:

- Broad spectrum bacterial kill range.
- Hypoallergenic
- Non tainting
- Cost effective
- Non corrosive
- Low foaming (A high foam alternative is available)
- Safe on ALL surfaces

The Applications include:

- CIP cleaning application
- Removal of milk stone from storage tanks and pipe work
- Cleaning of utensils, machinery, floors, walls and washrooms
- Cleaning footwear

Use: FoodCare® FCFVS-AM should be applied at a dilution of between 0.5% - 1.50% depending on degree of soiling and application.

Microbiological Activity:

Organism	% Kill	Log Kill
Pseudomonas Aeruginosa	>99.99	>7
E. Coli ATCC 10536	>99.99	>7
Staphylococcus Aureus ATCC 6538	>99.99	>7
Enterococcus Hirae ATCC 10541	>99.99	>7
Salmonella Typhimurium ATCC 13311	>99.99	>7
Listeria monocytogenes	>99.99	>7
Bacillus Cereus NCIMB 11925	>99.99	>7
Candida Albicans NCYC 1363	>99.99	>7
Aspergillus niger IMI 104215	>99.99	>7

Packaging:

- 4x5L poly containers

Dissolving the Properties of Lime Scale (Milk Stone)

FoodCare® FCFVS-AM was challenged against both Calcium Carbonate and Calcium Sulphate the major constituents of Lime Scale / Milk Stone for a 15 minute exposure period.

The results as shown in Charts 1 and 2 illustrate the extremely efficient and effective way in which FoodCare® FCFVS-AM dissolves the calcium salts without incurring the down side of commonly used mineral/organic acids which are:

- High toxicity
- High corrosion
- Low biodegradability

CHART (1)

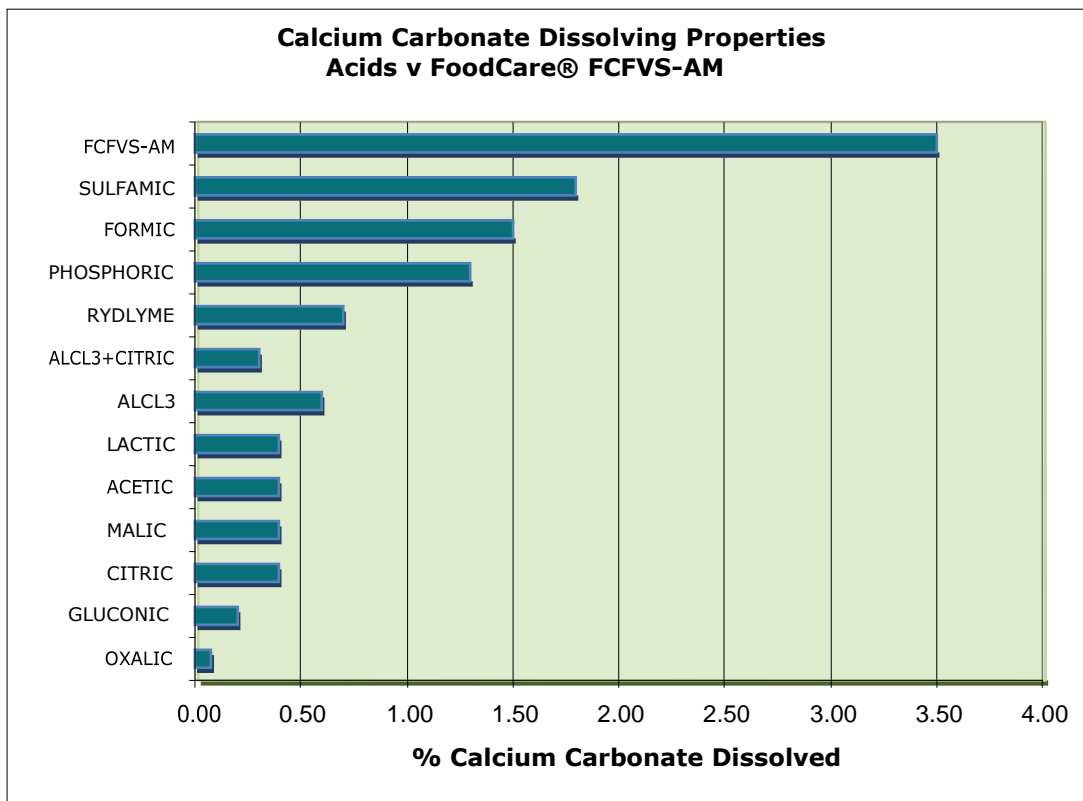
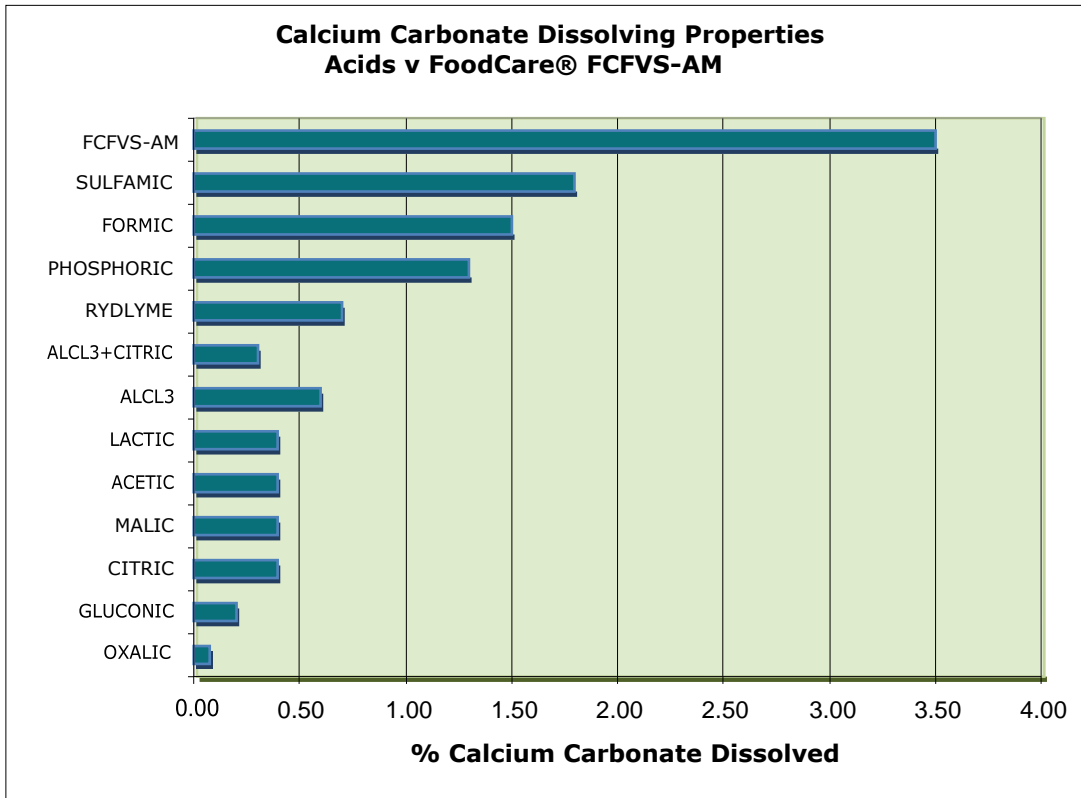


CHART (2)



MATERIAL SAFETY DATA SHEET

FOODCARE® FCFVS-AM

PRODUCT IDENTIFICATION AND SPECIFICATION

Product Description: FoodCare® FCFVS-AM

Product Code: FCFVSAM020 (4x5 Litre)

1 COMPOSITION AND INFORMATION ON COMPONENTS

Components: Natural Acids + Alkyl Glucoside
EINECS No: 201-180-5
CAS No: 77-92-9
Risk Phases: R36/38 Irritating to eyes and skin

1. HAZARDS IDENTIFICATION

This product is classed as a very mild irritant and could cause irritation to the eyes and skin.

2. FIRST AID MEASURES

Eyes: Immediately flush eye with eye-wash solution or clean water for at least 10minutes
Skin: Wash the affected area with plenty of water
Ingestion: Get medical attention. Drink copious amounts of water
Inhalation: Non-volatile liquid product

3. FIRE FIGHTING MEASURES

Extinguishing Media: Product is non-combustible
Special Hazards: None

4. ACCIDENTAL RELEASE MEASURES

Personal Precautions: Wear rubber gloves if prolonged contact with liquid
Environmental precautions: No particular/specific measures required
Spillage treatment:

Small spillage: Wash to drain with large amounts of water.
Large spillage: Contain with sand or earth and neutralize with lime or sodium carbonate and remove to suitable container for transfer to an approved chemical tip or alternatively flush to drain with copious quantities of water.

5. HANDLING AND STORAGE

Handling: Trained personnel wearing suitable protective clothing
Avoid contact with skin or eyes
Storage: Store in a secure chemical area at ambient temperature
Packaging: Supplied in 5 litre, and 25 litre approved plastic containers

6. EXPOSURE CONTROLS AND PERSONAL PROTECTION

General: No specific measures are required provided the product is handled in accordance with the general rules of occupational hygiene and safety. Avoid contact with eyes, skin or clothes.

Personal Protection: The following personal protective equipment should be provided

Skin protection: Protective overalls/shoes

Hand protection: Impervious gloves

Eye protection: Chemical safety goggles

7. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Clear liquid

Odour: Fresh

pH 2.00% Solution: 1.90

Solubility: Soluble in water

8. STABILITY AND REACTIVITY

Stability: Stable under normal storage conditions

Conditions to avoid: Protect from frost

Material to avoid: Avoid contact with alkalis. (**Do not mix** with chlorinated detergents or strong oxidising agents - Toxic gases and vapour may be released)

9. TOXICOLOGICAL INFORMATION

Acute Toxicity: Low order of acute toxicity

Eyes: Contact with liquid or spray can cause eye damage

Skin: Mildly aggressive to skin

Ingestion: If taken orally internal damage can result

Inhalation: None available

10. ECOLOGICAL EFFECTS

Mobility: Product dissolves completely in water

Degradability: Product is above 98% biodegradable

Accumulation: None known

11. DISPOSAL

Wear appropriate protective clothing. Soak up with sand or earth, neutralize and remove to suitable container for transfer to chemical tip. Alternatively flush to drain with copious quantities of water. Disposal should be in accordance with waste disposal or water authority regulations.

12. TRANSPORT INFORMATION

UN No: Not classified
Hazard class: Not classified
Packaging group: Not classified

Only transport in original containers in upright position. Unless containers are palletized never transport stacked more than 2 high.

13. OTHER INFORMATION

This product is a process wash aid for CIP use in the food and associated industries.

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