

Ficha Técnica de Producto

DL 21 CLORBAC

Alkaline chlorinated fungicide
and bactericide detergent



DESCRIPTION

DL 21 CLORBAC is an alkaline chlorinated cleaner with high power disinfectant and detergent in front of proteins, fats, blood and organic remains in general, specially formulated for its use in the cleanliness and disinfection in an alone operation of surfaces and utensils very strongly contaminated in the Food processing industry (lacteal, beer, meat industry, slaughter houses, hotel and catering, institutional hygiene, etc.) and any other area of the public and private life. Due its chlorinated and alkaline formulation, it is specially indicated for:

- Disinfection of stores, warehouses, cold rooms and rooms for any purpose (industrial, institutional) particularly to the handling of food products
- Disinfection of cold-storage rooms.
- Disinfection of elements of transport (trays, booths, etc), machines of cut into pieces, stuffed, mixed, packed, etc.
- Disinfection of utensils (knives, work benches, etc.)
- Disinfection of pipelines, conductions, tanks, etc.

DL 21 CLORBAC contains an active ingredient, sodium hypochlorite, widely known for their biocidal activity against Gram positive bacteria (*Staphylococcus aureus*) and Gram negative bacteria (*Pseudomonas aeruginosa* and *Salmonella typhosa*) and fungi (*Aspergillus ssp.* *Penicillium ssp.*), yeast (*Candida albicans*) and viruses (typhoid, cholera, poliomyelitis, etc.).

It is effective even in the presence of organic matter.

This inhibitory effect of microbial growth provides an effective deodorizing action, since it prevents the formation of unpleasant odours due to decomposition, putrefaction and fermentation.

The presence of nonionic surfactants and high alkalinity free product confers to DL 21 CLORBAC a remarkable degreasing and cleaning action even at low concentrations, allowing the product to penetrate quickly and easily in all interstices which might be contaminated, even in porous surfaces, ensuring a good cleaning and disinfection, even in the presence of organic matter.

AUTHORIZED USES: Environmental use and in the food industry.

APPLICATION EXCLUSIVELY FOR SPECIALIZED PERSONNEL.

Nº REGISTRATION: 12-20/40-06358 / 12-20/40-06358-HA



FORM OF USE

Before using product, read the label carefully.

Used in aqueous solution (effective fungicide activity at concentrations $\geq 2\%$, effective bactericide activity at concentrations $\geq 15\%$) depending on the substrate, the type and quantity of dirt and method of application requirements:

- Manual cleaning and disinfection by direct spray application of surface pure or diluted to 5-15: 50-150 cm³ per litre of water.
- Cleaning recirculation circuits: 10-150 cm³ per litre of water.
- Cleaning utensils by immersion bath: 10-100 cm³ per litre of water, leaving at least 30 min act.

Can be apply in dirty conditions, so in one operation the cleanliness and disinfection is obtained.

Revision: 002
Date: 31/10/12

Página 1/3

Ficha Técnica de Producto

DL 21 CLORBAC

Alkaline chlorinated fungicide
and bactericide detergent



Product application in the food industry for uses in disinfecting contact: surfaces and equipment has to be done in food absence. Rinse the surfaces, equipments or utensils with plenty water to avoid residues.

Can be apply in dirty conditions, so in one operation the cleanliness and disinfection is obtained.

The general rules for use are:

- 1.- Clean and disinfect equipment, utensils and/or surfaces with solutions of DL 21 CLORBAC recommended in each case as soon as possible after each manufacturing process.
- 2.- Allow the DL 21 CLORBAC solutions remain in contact with the surfaces to be disinfected as long as possible (minimum recommended time: 10 minutes).
- 3.- Rinse surfaces, equipment or utensils with water, until they are free of foam.

TECHNICAL CHARACTERISTICS

Aspect: Transparent thick liquid

Color: Yellowish.

Smell: Chlorine characteristic.

pH pure: $13 \pm 0,5$

Density: $1,120 \pm 0,02$ g/cc

Boiling Point: Decomposes above 40°C .

COMPOSITION

Sodium hypochlorite (5%). Sodium hydroxide (3%). Less than 5%: Non ionic tensioactives and phosphonates.

PRESENTATION

FORMAT	5 kg
CODE	005DCL05

SECURITY/TOXICOLOGY

Causes severe burns. Very toxic to aquatic organisms. Keep out of the reach of children. Contact with acids releases toxic gases. Do not eat, drink or smoke during handling. After manipulation of the formulation, it is necessary to rinse hands with water. To avoid contact with skin and eyes, gloves and eye/face protection. Do not leave open containers. Avoid any spill or leak and massive discharges.

Handling solutions of use (between 1-15% of DL 21 CLORBAC), even though the product is not dangerous, and the reduced danger does not require special cautions, avoid contact with skin and eyes and wear rubber gloves with prolonged or repeated used to avoid sensitivity problems.

Avoid all contact DL 21 CLORBAC with other cleaning products, especially with the acids, can produce toxic gases (chlorine). This product is oxidizing. It should also avoiding any contact with oxidizable organic or inorganic product. Other materials to avoid: nitrogen compounds (such as ammonia, urea, amines and derivatives) and metals such as iron, copper, nickel, cobalt, and their alloys and salts.

DO NOT mix with other chemicals.

TO AVOID RISK TO HUMANS AND THE ENVIRONMENT, FOLLOW THE INSTRUCTIONS.

Revision: 002

Date: 31/10/12

Ficha Técnica de Producto

DL 21 CLORBAC

Alkaline chlorinated fungicide
and bactericide detergent



ADDITIONAL INFORMATION

ROESB: B-0346-E

Bactericide and fungicide efficacy **UNE_EN 13697** tests have been made according to which the product **DL 21 CLORBAC** is effective:

- As **Bactericidal** for environmental use, domestic and food industries as following the procedure established by the UNE_EN 13697 (August 2001), has bactericidal activity to 15% (v/v), 5 minutes contact at 21.3°C and dirty conditions (3 g/l of bovine albumin as interfering substance) against *Staphylococcus aureus*, *Pseudomonas aeruginosa*, *Enterococcus hirae* and *Escherichia coli* under the conditions indicated.
- As **Fungicide for use in food industries** as following the procedure established by the UNE_EN 13697 (August 2001), has fungicide activity to 2% (v/v), 15 minutes contact at 23.2°C and dirty conditions (3 g/l of bovine albumin as interfering substance) against *Candida albicans* and *Aspergillus niger* under the conditions indicated.

Commercial information. For the handle and employment of product, follow the indications of the label and the MSDS.

To resolve any doubt, can contact with our Technical Department. The valid version of this document is available only in the web www.dermo.com.