

ENZYFOAM SG

Enzymatic detergent for foam gun

Self-foaming enzymatic detergent specially developed for cleaning floors, surfaces, hard-to-reach areas and high risk zones in the Food & Beverage industry. Effectively removes and degrades all kind of organic residues (starch, grease, proteins) encountered in those industries to ensure a deep cleaning and a perfect hygiene.

ADVANTAGES

- **Enzymatic cocktail** specially formulated to remove heavy build-up and residues
- Contains a **sequestrant that prevents mineral clogging**
- **Hazard-free** for staff and equipment (neutral pH, no dangerous fumes)
- **Time saving** (less manual action thanks to enzymatic action)
- **Quick and easy** rinsing
- **Prevents clogging** in drains and pipes due to the continuous action of enzymes
- **Positive impact on the environment** (discharge of pre-treated waste water)
- **Biodegradability rate** > 98% in 28 days (OECD 302B)

FIELDS OF APPLICATION

Suitable for :

- Cleaning floors and surfaces in food industries : **low and high risk zones**







| | VOLUME | REF. | CARTON | PALLET |
|--|--------|---------|--------|----------|
| | 25L | LIQ0969 | - | 24 pails |
| | 200L | LIQ0371 | - | - |
| | 1000L | LIQ1097 | - | 1 IBC |

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DIRECTION OF USE

- 1 Dilute the product in warm water 104 -122 °F (40-50°C) with a foaming cleaning system or directly into the foam gun.
- 2 Spread the foam on surfaces.
- 3 Leave on for 15 to 30 minutes for deep action.
- 4 Rinse with clean water.
- 5 Disinfect.
- 6 Rinse with clean water.

| | | |
|--|---------------|----------------------------|
|  | Temperature | 104 -122 °F (40-50°C) max. |
|  | Action | Foaming + rinsing |
|  | Concentration | 3% |
|  | Contact time | 15 to 30 minutes |

PH VALUE



(In solution)

CERTIFICATIONS AND REGULATIONS

- Product meets USDA regulatory sanitation performance objectives following the Food Safety and Inspection Service (FSIS) Directive 5000.1, “Verifying an Establishment’s Food Safety System Handbook”
- All components of this product are listed, or excluded from listing, on the United States Environmental Protection Agency Toxic Substances Control Act (TSCA) inventory
- All components of this product are listed on Canadian DSL or NDSL or notified

SAFETY

- For professional use only.
- Consult the Safety Data Sheet and the product label for more information.

STORAGE

- Storage in the closed original packaging between 39°F and 77°F (4°C and 25°C).
- Use the product within 18 months of production and 6 months after opening the product.

