

- Natural enzymes
- 100 % biodegradable enzymes
  Patent PCT/EP2006/060244 : Demonstrated effectiveness thanks to the synergy enzymes - renewable raw materials
- Patent EP1025052 : Enzymes activate the process of water
- No effect on the aquatic life

	Cleaning of CIP units in dairy industry				
C	Powerful Enzyme Cleaner	Food Industry	CIP	Performance	
ш	Application	Powerful enzymatic detergent formulation for cleaning in place			
		→ Specific enzymatic formulation, which ensures the irreversible			

in full safety for materials.

Industries and derived.

Use

Food industry: Dairy industry and derived

Dosage

0.3 to 0.5 %

Instructions

## Closed circuits, Cleaning In Place (CIP):

→ Pre-rinse for 10 minutes with potable water

transformation of organic waste in industry: Proteins

→ CIPZYM 500 is particularly recommended to ensure the

→ Its adapted enzymatic cocktail ensure an in-depth cleaning and

maintenance and the in-depth cleaning of CIP installations in Dairy

- → Prepare a solution with hot water (45-55°C) and CIPzym 500 (0.3-0.8%) and inject into CIP system
- → Let the solution circulate in the system to clean for 15-45 minutes, depending of the amount of blockage and the nature of substrate
- → Rinse with (cold) water
- → Finish the circulation with a disinfecting or an acid solution for 15

**Advantages** 

For more than 30 years, REALCO has been developing cleaning solutions respecting the environment. The enzymatic technology developed by REALCO is the best performing solution on the market to protect our environment and the user (patented technology: n°EP1025052, n°PCT/EP2006/060244).

- Increased cleaning performance
- Maximum hydrolytic output
- Deep and soft cleaning due to the enzymatic action
- Non-aggressive to the users, nor to the material
- Prevents pipe blocking due to it's continuous action inside the
- Without environmental impact

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C I P Z Y M Active matters

Among others:	
Enzymes	

Physical / Chemical Properties

Aspect	Liquid			
Colour	Yellow - brown			
pH 1 %	9.4 ± 0.5			
Density	1.045 ± 0.05 kg/l			

**Precautions** 

Product developed for professional use only. It is recommended to use the product for the applications defined here above.

For more information on our product, we invite you to consult the safety data sheet that can be provided to you on a simple request.

In case of sensitive hands or of prolonged contact with the product, we recommend you to wear gloves.

Article code Packaging

**Palletization** 

25L (1 x 26.1 kg) 24 cans/pallet 200L (1 x 209kg) 2 drums/pallet 1000L (1045kg) 1 drum/pallet

Storage

Storage in the original, closed packaging, between 40-77°F (4-25°C).

Deadline for optimal use: 1 year from the date of delivery, 6 months after opening.

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