



# ADDING OX

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Additive for alkaline solutions

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## → DESCRIPTION

**Adding OX** is a liquid additive for alkaline washing solutions, able to help the removal of the strong organic dirt present in all sectors of the food industry.

**Adding OX**, when added into alkaline washing solutions, improves the cleaning effectiveness of the system, reducing times.

**Adding OX** can be added proportionally with the help of automatic dosing systems into the washing alkaline solution. Make sure that the oxygen produced can get out of the plant.

## → TECHNICAL CHARACTERISTICS

Physical appearance: colourless clear liquid

pH: < 2

pH (0,5% solution at 20°C):  $7,0 \pm 0,5$

Relative density at 20°C:  $1,20 \pm 0,05$  g/mL

Phosphor content: < 1 g/kg

The above indicated chemical-physical data represent the typical product's characteristics drawn from the analysis carried out on the product. These values are not a specification.

## → INSTRUCTIONS FOR USE\*

The approximate usage concentration of **Adding OX** is between 0,2 and 0,5%, dosed into the caustic detergent solution and used at temperatures above 60°C. The precise concentration depends on the kind of application and contamination present; the addition must be carried out with attention in CIP plants, making sure that there is no pressure inside the system. Carry out a careful final rinsing with drinkable eater.

It is suggested to keep the plants filled in the presence of waters containing chloride concentrations above 50 mg/L.

## → FIELDS OF APPLICATION

**Adding OX** is used for the washing of plants (CIP, foam, etc.) where it is needed to enhance the removing/disaggregating and sanitizer action of the alkaline washing solution, and in particular cases with a non-combined action. The main fields of application are:





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- Dairy sector: for the washing of all closed lines and in particular for pasteurizers and sterilizers, multi-purpose and hardening tanks.
- Beer sector: added into the soda for the washing of cooking tanks and for "coolers".
- Soft drinks: for closed lines and fillers and especially in the case of coloured drinks.
- Fruit juices: for closed lines and fillers where it contributes to the pectin detachment.
- Canned vegetables: for lines and closed plants in general.

### → COMPATIBILITY OF THE FORMULATION

**Adding OX** is compatible with most material normally present in food industries, if used according to the producer's indications. In case of doubt, carry out a test on the single material before using the product.

### → PRECAUTIONS FOR HANDLING AND STORAGE

Store in the original containers and avoid extreme temperatures. Consult the Material Safety Data Sheet.

### → PACKAGING

25 kg net drums.

\*The indications have been established for general use conditions. For conditions differing from the norm, for example depending on the particular water hardness, the working method or cleaning problems, please consult us; our technical service will be pleased to advise you and to cooperate with you.

