



# X-WASH

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 Food grade washing aid with sanitizing effect  
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## → TECHNICAL DESCRIPTION

An important issue at the end of all the cleaning operations is the complete neutralization of the alkaline detergent used; for this aim a solution based on citric acid is often applied. This solution, which is effective in buffering any detergent's residues, leaves on the surfaces a layer of the acid that becomes a source of nutriment maintenance for many microorganisms as yeasts and bacteria.

AEB has created **X-Wash**, a sanitizing acid formula that allows the neutralization without incurring the mentioned problems, given that the pH of use in 1% solution does not allow the formation of any microorganism that can multiply in the wine or other beverage.

**X-Wash** because of its acidity makes shining the surfaces after the rinse, also with hard water.

Its special formula based on organic acids and sanitizers, allows to keep the surfaces of equipment suitable from a microbiological point of view, without having to resort any additional washes before their re-use.

**X-Wash** is therefore suggested to keep bonified tanks and lines no reused after the cleaning as well as filtration stations.

**X-Wash** is suitable for:

- The final rinse of enological equipment;
- The treatment of filtration's sheets between two operations;
- The preparation of storing solution of filtration membranes for long periods;
- The rinse of bottles also in washing tunnels.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Citric acid and potassium bisulfite in aqueous solution.

## → DOSAGE

2-5%.

## → STORAGE AND PACKAGING

Store in the original packaging away from extreme temperatures. Consult the Safety Data Sheet.

- 25 kg net drums.
- 200 kg net drums.
- 1000 kg net IBC.

