
TECHNICAL DATA SHEET

CHLORDET

SANITISING DETERGENT POWDER

CONTAINS: 25g/kg Available chlorine

FEATURES:

- High foaming chlorinated powder detergent sanitiser
- Use in food processing areas such as butcheries, seafood and poultry processors, fruit juice and dairy factories
- High chlorine content and strong detergency ensures positive sanitising and fast cleaning

DIRECTIONS: DO NOT SWALLOW

Mix 10 g CHLORDET per litre of warm or hot water

FOOD PROCESSING AREAS: Rinse product-contacting surfaces with potable water

NB: Ensure product-contacting surfaces are rinsed with potable water within 1 hour of application. This is particularly important with metallic surfaces which may corrode.

STORAGE

Avoid extremes in temperature and keep the lid on at all times. Store CHLORDET upright and sealed in a cool dry area.

SAFETY PRECAUTIONS

Do not mix chemicals and always add chemicals to water.

KEEP ALL CHEMICALS OUT OF REACH OF CHILDREN. If poisoning occurs, contact a Doctor or Poisons Information Centre. **National Poisons Information Centre Dial 13 1126 (from anywhere in Australia).** Additional information is listed in the Material Safety Data Sheet.

GENERAL: The information and recommendations in this data sheet are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty or representation. Users should make their own tests to determine the applicability of such information or the suitability of any products for their own particular purpose.