

SODIUM HYPOCHLORITE LB126

Chlorinated Alkaline Sanitiser and Bleach

SODIUM HYPOCHLORITE LB126 is a powerful liquid sanitiser and bleach for use in food processing and related industries. It is suitable for all metal, synthetic and most painted surfaces.

SODIUM HYPOCHLORITE LB126 is used for the cleaning and sanitising of floors, walls and equipment such as kettles, conveyors, fillers, blanches, slicers, eviscerating tables, conveyors, mincers, ovens, tanks, boning tables, syrup pans and mixers.

SODIUM HYPOCHLORITE LB126 is suitable for deodorising and sanitising of garbage collection areas, drains, toilets, sinks, gutters and animal pens. It is suitable for use as a final no rinse sanitiser for fruit, poultry and meat. It cleans and sanitises surfaces in one operation.

CHEMICAL AND PHYSICAL PROPERTIES

Appearance:	Clear, pale yellow thin liquid
Flash Point:	Non-flammable
Odour:	Strong chlorine
Specific Gravity:	1.2
pH (1% solution):	10 - 12
Sanitiser:	Chlorine @ >12.5%

DIRECTIONS FOR USE

SODIUM HYPOCHLORITE LB126 can be applied by spray, low pressure wash, immersion or manual scrubbing. It is also suitable for use through high pressure spraying systems which have been designed to handle solutions containing chlorine.

Care should be taken however to avoid contact of **SODIUM HYPOCHLORITE LB126** or its solutions with aluminium or zinc surfaces. Do not use galvanised buckets to make up or store **SODIUM HYPOCHLORITE LB126** solutions. Use plastic containers. 2 ml per litre provides 200 ppm available chlorine. **SODIUM HYPOCHLORITE LB126** will degrade in sunlight or heat. It is best to use up solutions soon after they are made up.

METHOD OF APPLICATION

CONCENTRATION

TEMPERATURE

Spray	2 - 10 ml/litre	ambient
Low Pressure Wash	1 - 5 ml/litre	ambient to 80°C
Immersion	5 - 20 ml/litre in tub	ambient to 80°C
Manual Scrubbing	5 - 10 ml/litre in bucket	ambient to 45°C

APPLICATION TYPES

Spray: Apply with suitable equipment and allow to remain in contact with the surface for 15 to 30 minutes.

Manually scrub all areas to dislodge tenacious soils. Rinse immediately with potable water.

Low Pressure Washing: Set equipment to achieve required concentration at discharge.

Apply to the surface to be cleaned and then pressure rinse with potable water.

Immersion: Soak equipment in a plastic tub for 1 to 20 minutes.

Manually scrub all areas to dislodge tenacious soils. Rinse immediately with potable water.

Hand Scrubbing: Make up **SODIUM HYPOCHLORITE LB126** in a plastic bucket.

Apply to the surface with scourer or brush and manually scrub all areas, providing sufficient agitation to dislodge tenacious soils. Rinse immediately with potable water.

SANITISING VEGETABLES, POULTRY AND MEAT AS A FINAL NO RINSE SANITISER

Wash the food using an AQIS approved detergent. Rinse the food with potable water.

Soak the cleaned food in a solution of 160 ml of **SODIUM HYPOCHLORITE LB126** in 1000 litres of cold water for 10 minutes in a plastic tank. Drain the food and allow to dry. Change the solution each day.

Do not allow SODIUM HYPOCHLORITE LB126 to dry on cleaned surfaces as streaking may occur.

If an additional sanitising stage is required apply ADSAN LN906. Refer to individual Product Profile for details.

APPROVALS AND QUALIFICATIONS

SODIUM HYPOCHLORITE LB126 is approved by the Australian Quarantine and Inspection Service, Department of Primary Industry for use as a sanitiser in export establishments under its control.

SAFETY PRECAUTIONS

Warning - This product is alkaline. Avoid contact with the skin and eyes.

Wear gloves and face shield when using this product or its solutions. Do not inhale the spray mist.

STORAGE

Store in vented containers, away from acid and combustible material and out of direct sunlight.

SODIUM HYPOCHLORITE LB126 will react vigorously if mixed with acids, producing gaseous chlorine. The concentrate is mildly corrosive to most metals and paints.