

FOAM BRIGHT LA1629

Foaming Cleaner/Sanitiser for Food Manufacturing Areas

FOAM BRIGHT LA1629 is a mildly acidic, liquid foaming sanitiser for cleaning and sanitising food manufacturing production areas. It is a clear yellow liquid with a mild odour.

FOAM BRIGHT LA1629 is suitable for sanitising all external surfaces of meat, dairy and other food manufacturing equipment.

FOAM BRIGHT LA1629 is effective against a wide range of micro organisms. When used at a concentration of 0.5% and a contact time of 5 minutes it will give a log 5 reduction of *Pseudomonas aureginosa*, *Staphylococcus aureus*, *Listeria monocytogenes* and *Escherichia coli*.

At use concentrations **FOAM BRIGHT LA1629** is safe on stainless steel, mild steel and aluminium.

CHEMICAL AND PHYSICAL PROPERTIES

Appearance:	Clear yellow/gold thin liquid
Flash Point:	Non-flammable
Odour (Concentrate):	Mild
Odour (At Use):	Almost odourless
Specific Gravity:	1.03
pH (Concentrate):	2

METHOD OF USE

May be used for cleaning, sanitising or both.

Cleaning:

Use **FOAM BRIGHT LA1629** through a foaming unit at a concentration of at least 0.5% at ambient temperature for a contact time of at least 5 minutes. Rinse off with water spray.

Sanitising:

Thoroughly clean and rinse the manufacturing plant prior to sanitising.

Use **FOAM BRIGHT LA1629** through a foaming unit as the final sanitising rinse at a concentration of at least 1% at ambient temperature for a contact time of at least 5 minutes.