

DETERGENTI



# V ACID FOAM

ACID DETERGENT FOR FOAM APPLICATION IN FOOD INDUSTRY



## COMPOSITION

V ACID FOAM is an incrustation removing detergent containing phosphoric acid, surfactants, wetting and corrosion inhibitors.  
V ACID FOAM pH < 1.



## CHARACTERISTICS

V ACID FOAM removes calcareous scales of salt and protein origin.



## APPLICATIONS

V ACID FOAM is used with foaming systems in the beverage industry, meat processing, dairy plants and wherever it is necessary to have a combination of incrustation removal and detergent action. V ACID FOAM guarantees a prolonged contact time with the surfaces to be sanitised.



## DIRECTIONS FOR USE

A concentration of 2 to 5% with temperatures from 20 to 60 °C is recommended depending on the kind of the dirt to be removed. To optimise the dosage and distribution of the product, it is recommended to use the systems proposed by Enologica Vason. For special applications, consult our Technical Service Department.

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## PACKAGING

25 kg polyethylene canister.



## LABORATORY CONTROL METHOD

Sample	100 mL in solution to be used
Titrant	NaOH 1 N
Indicator	Phenolphthalein
Titrant factor	0,13
Calculation	mL of NaOH consumed x 0,13 = % of V ACID FOAM



## STORAGE

Keep the product closed in its original packaging; keep away from heat.



## HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).



## CORROSIVE ACTION

V ACID FOAM corrodes galvanised iron, copper and their alloys. At normal concentration of use it does not corrode aluminium, stainless steel, glass, PE, PVC, PP, PS.