

DETERGENTI



# V CAUST® FOAM

ACID DETERGENT FOR FOAM APPLICATION  
IN FOOD INDUSTRY



## COMPOSITION

V CAUST® FOAM is a liquid detergent with a high content of active degreasing, depigmenting, dispersing, scale-inhibiting and emulsifier agents. The product is suitable for hard water.

V CAUST FOAM (solution 10%) pH = 12-13



## CHARACTERISTICS

V CAUST® FOAM in food industry removes dirt of fat and inorganic origin.



## APPLICATIONS

V CAUST® FOAM is used with foaming equipment in bottling industry, meat processing, dairy plants and wherever it is necessary to have incrustation removal. V CAUST® FOAM guarantees a prolonged contact time with the surfaces to be sanitised. V CAUST® FOAM is also recommended as a detergent for floor washing machines. The product can also remove gum remnants.



## DIRECTIONS FOR USE

A concentration of 2 to 5% with temperatures from 20 to 60 °C is recommended depending on the nature of the dirt to be removed. In floor washing machines put in the tank solutions from 10 to 20 g/L. To optimise the dosage and distribution of the product, it is recommended to use the equipment proposed by JU.CLA.S. For special applications, contact our Technical Service Department.



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## PACKAGING

25 kg drums.



## LABORATORY CONTROL METHOD

Sample	100 mL solution
Titrant	HCl 1/N
Indicator	Methyl orange
Titrant factor	0,625
Calculation	mL of HCl consumed x 0,625 = % of V CAUST® 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 CAUST® FOAM corrodes slightly aluminium, copper, brass and bronze.