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Product Application Presentation

Product Identifier: **TCI 1222 H.D. CFIA Registered**

Process Identifier: FG chlorinated caustic spray wash cleaning/degreasing compound — CFIA registered — "For Food Plant Use"

Product Presentation

TCI 1222 H.D. Hot aqueous caustic alkali spray wash compound-pipeline and bulk tank cleaner concentrate is a solid particle, white powder compound consisting of alkaline builders, saponifiers, buffers, low-foaming biodegradable detergents, wetting agents, chelating agents and sanitizers.

Ingredients: (w/w) 90% Sodium Hydroxide, 10% Sodium Dichloro-S-Triazinetrione Dihydrate.

TCI 1222 H.D. is designed for the closed system hot aqueous cleaning of food residues from stainless steel tankers, all ferrous metal alloys as well as general cleaning and sanitation of walls and floors. It is odourless, fast sheathing, quick drying.

Note:

All food contact surfaces must be rinsed with potable water.

This composition is non-etching or clouding to glass. Check the effluent waste water and neutralize the pH to 7 and destroy residual chlorine with Hydrogen Peroxide so that is not harmful but beneficial to the environment. It is also a suitable choice as a presoak for power-washing stalls, cattle transports including bug splatter on tractor grills, paint, windshields, stacks, antennae and mirror attachments.

Note:

Do not use on polished aluminum articles.

Process Introduction

TCI 1222 H.D. is designed for closed re-circulating systems. Formulated for hot aqueous spray cleaning of stainless steel articles. In the transportation industry used to clean and degrease interiors of stainless steel bulk tankers using high speed spinners. The complex soil matrix of food materials ie. Lipids (oils, fats, greases), Proteins (Amino Acids) Carbohydrates and Metal salts are effectively released from the metal surfaces by dissolution, denaturation, emulsification, saponification, oxidation and dispersion or a combination of these mechanisms. The ingredients are non-hazardous and non-deleterious to food contact surfaces when used according to directions.

All food contact surfaces must be rinsed with clean potable water.

Process Specificity

The operator charging the pre-mix reservoir, must wear appropriate dust, splash and exposure protection while handling this product (see SDS). Measure 2 g/l or 1/10 oz/gal of **TCI 1222 H.D.** at 70–80°C (160–180°F). Premix carefully and charge agitating holding tank. The degree of soil complexity on parts requires a spray wash cycle of 1–25 minutes. The monitoring chemical strength should be done with test kit 1222 after each wash cycle.

Use chart provided to document the date and solution strength after every wash.

Recommendation

To ensure removal of long time accumulations of fat/protein/carbohydrate/salt build-up and embedded stubborn stains use an initial one time application of 10 g/l or 1/3oz/gal in hot water implemented for 10 minutes.

Packaging: 25, 100, 200 Kg

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Stainless Steel Cutting Knives

Cleaning procedure:

Utilizing a stainless steel agitation hot tank.

- hot water: 60°C (140°F).
- TCI 1222 H.D. concentration: 22g/l or 3oz/gal.

Cleaning time: 15 minutes each side.

Lift basket rinse with clean water.