



# Divos® 95

# VM37

## Buffered Detergent for MF, UF, RO & NF Membranes

### Description

Divos® 95 cleaner is a buffered low foaming, alkaline detergent liquid used for cleaning of reverse osmosis (RO), nanofiltration (NF), ultrafiltration (UF) and microfiltration (MF) membranes. It is a light caustic liquid detergent suitable for all water hardness. This product is mainly used for dairy applications with enzymes, to improve detergency and pH control of RO, NF, UF and MF membranes. It can be used in dairy, beverage and pharmaceutical applications.

### Effective

- Highly effective in the removal of protein and prevents scale build-up, increasing cleaning and production efficiency
- Enhances cleaning efficacy, improving productivity and final product quality
- Chlorine-free

### Versatile

- Tested on relevant high pH/temperature tolerant RO and NF membrane types and approved for use by major original equipment manufacturers (OEM)
- Can be used in beverage and pharmaceutical applications with Divos® 80-2 enzyme additive where organic soiling is a problem, increasing permeation rates and returning water fluxes to original values

### Cost-Effective

- When used in combination with Divos® 80-2 enzyme additive and Divos® 80-6 enzyme additive for RO or NF installations processing milk products, it increases cleaning efficiency

### Discussion

Divos® 95 cleaner has been tested and approved for use on RO, NF, UF and MF membranes. It is used for dairy RO, NF and UF applications alone, or with Divos® 80-2 enzyme additive or Divos® 80-6 enzyme additive to improve protein removal. This product is effective in the removal of organic and inorganic scaling across RO, NF, UF and MF applications.



**Divos**



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### Use Instructions

Use at concentrations of 0.5-0.9 % (v/v) used at 50° C for 30-60 minutes to keep pH at 9.0-10.0, in combination with Divos<sup>®</sup> 80-2 enzyme additive or Divos<sup>®</sup> 80-6 enzyme additive. The temperature and pH that is used depends upon the cleaning temperature and pH tolerance of the membrane.

All surfaces subject to direct food contact must be thoroughly rinsed with potable water after treatment with this product.

### Technical data

Certification	Acceptable for use in food processing facilities
Form/Color	Clear colorless liquid
Scent	No fragrance added
Specific Gravity	1.33
pH (1%)	10.8
% P	3.56
% Free Alkalinity (Na <sub>2</sub> O)	4.3
% Total Alkalinity (Na <sub>2</sub> O)	9.9

The above data is typical of normal production and should not be taken as a specification.

### Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

### Product compatibility

Always ensure that you check the membrane type and temperature and pH tolerance with the customer, membrane manufacturer, or OEM before making any recommendations.

### Test Kit

Alkaline Test Kit #409879

### Precautionary Statement

Refer to current Safety Data Sheet.