



## Liquid bleach, sanitizer, deodorizer, cleaning additive, fogging sanitizer

### Description

Dibac® sanitizer is a concentrated, liquid sodium hypochlorite solution possessing excellent sanitizing and deodorizing properties for application in all food and beverage plants.

### Effective

- Effective against bacteria, yeasts and molds

### Cost-Effective

- Concentrated formula

### Non-Foaming

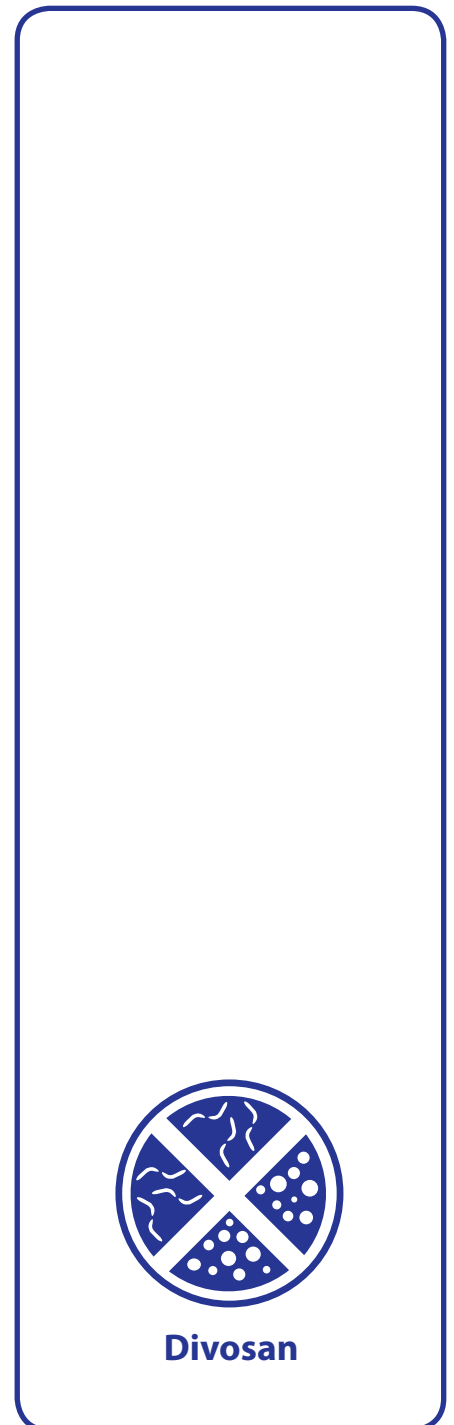
- Suitable for circulation

### Easy-to-Use

- Can be fed automatically, goes into solution immediately

### Discussion

Dibac® is an economical, concentrated sanitizer based on liquid sodium hypochlorite. It possesses exceptional antimicrobial properties against bacteria, yeasts and molds making it an excellent sanitizer for a wide range of applications in food and beverage operations. It can be used for process water treatment and effluent water treatment.





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### Use Instructions

#### Equipment Sanitizing

Food contact surfaces may be sanitized with a solution greater than 200 ppm, followed by a potable water rinse. Non-food contact surfaces may be sanitized with a solution greater than 200 ppm, with no potable rinse required. Nonporous food contact surfaces can be sanitized with a solution not to exceed 200 ppm (2 mL/L; 1 oz./3 Imp. gal.), with no potable rinse required. Surfaces must be drained thoroughly.

#### Sanitizing Commercial Eggs

Previously washed and rinsed eggs can be sanitized by spraying with a 100 ppm available chlorine solution of Dibac® sanitizer (1 mL/L; 1 oz./6 Imp. gal.). The eggs should be allowed to completely dry before packing or breaking. Dibac® sanitizer solutions should not be reused for sanitizing eggs.

#### Boot Dip

Dibac® sanitizer may be used at concentrations up to 1000 ppm. Rid boots of excess solution.

#### Drain Sanitizer

Dibac® sanitizer may be used at concentrations up to 1000 ppm, with no potable water rinse.

#### Washing & Chilling Of Red Meats

Water used in the washing and chilling of red meats may be used to a maximum of 20 ppm.

#### Washing & Chiller Application Of Poultry

Poultry carcasses reprocessed may be washed with 20 - 50 ppm Dibac® sanitizer. Poultry carcasses or parts may be dipped or sprayed with water containing up to 50 ppm Dibac® sanitizer. This includes areas such as post scalding shower, post defeathering shower, post carcass shower, final carcass inside outside carcass shower. Carcass contact surfaces (i.e. automatic evisceration equipment, transfer belts, cut-up belts, etc.) may be sanitized

with water containing up to 200 ppm Dibac® sanitizer. Surfaces must be drained thoroughly prior to contact with poultry carcasses or parts. Water immersion chillers may have up to 50 ppm Dibac® sanitizer added to the make up water to provide a residual up to 5 ppm.

#### Cleaning Aid

Dibac® sanitizer may be added to other alkaline or neutral cleaners to boost cleaning performance. Dibac® sanitizer may be used in concentrations up to 1000 ppm. Follow application with a potable water rinse.

#### For Continuous Use On Meats, Poultry, Seafood, Fruit & Vegetable Conveyors

First wash, rinse, then sanitize conveyance equipment, with Dibac® sanitizer up to 200 ppm available chlorine. During processing apply Dibac® sanitizer at a 200 ppm available chlorine concentration to the return portion of the conveyors, in such a way as to maximize drain time and prevent puddling on the table top.

#### Heat Transfer Systems (Brewery Pasteurizers, Can Warmers/Coolers, Hydrostatic Sterilizers And Retorts & Dairy Sweet Water Systems)

*Initial Dose:* When system is noticeably fouled, apply 450–900 mL of Dibac® sanitizer per 10,000 liters of water in the system to obtain 5–10 ppm available chlorine.

*Subsequent Dose:* Maintain this treatment level by starting a continuous feed of 10–100 mL of Dibac® sanitizer per 1,000 L of water to maintain a 1–10 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

#### Fruit and Vegetable Flume Water Use Instructions

Maintain 2–7 ppm of FREE chlorine and a pH of 6.0–7.5 in wash water at all times.

It is recommended that fresh fruit and vegetables processors add 50–150 ppm of total chlorine to their wash water to start. This will help ensure the free, active chlorine will not be used up too quickly.

### Technical data

Certification	Acceptable for use in food processing facilities
Color/Form	Clear yellow liquid
Scent	Slight chlorine
Specific Gravity	1.195
% Available Chlorine	11.0
pH (1%)	11.0
pH (neat)	12.0
% Free Alkalinity (as Na <sub>2</sub> O)	0.46
% Total Alkalinity (as Na <sub>2</sub> O)	5.4

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

### Microbiocidal Efficacy

Dibac® sanitizer at 2 mL/L (1 oz./3 Imp. gal.) produces 200 ppm of available chlorine and passes the A.O.A.C. Germicidal and Detergent Sanitizers Test at 25°C. It is also effective against yeasts and molds at increased concentrations and with extended contact times.

### 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 Material Safety Data Sheet.

### Product Compatibility

Dibac® sanitizer is safe to use on stainless steel at recommended use concentrations and exposure times. Prolonged periods of contact should be avoided. This product is not recommended for use on soft metals including aluminum, brass and galvanized steel.

### Test Kit

Alkaline Test Kit #409790

### Precautionary Statement

Refer to current Material Safety Data Sheet.

