



Divosan[®] Hypochlorite

VT3

Liquid Chlorine Sanitizer

Description

Divosan[®] Hypochlorite is a concentrated liquid sodium hypochlorite product used to sanitize food and beverage equipment.

Effective

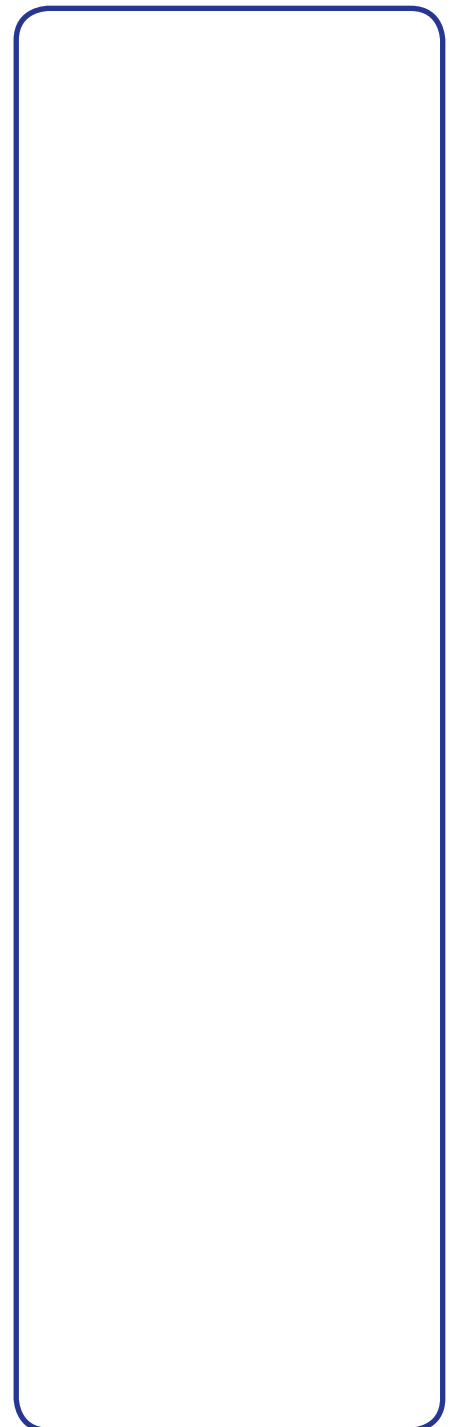
- Effective sanitizer passes A.O.A.C Germicidal and Detergent Sanitizers test

Easy-to-Use

- Liquid product is easy to feed; goes into solution immediately

Description

Divosan[®] Hypochlorite is a non-foaming, concentrated liquid sanitizer and deodorizer produced from a refined grade of liquid sodium hypochlorite used for sanitizing in food processing plants.





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Directions For Use

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Note: This product degrades with age. Use a chlorine test kit and increase/decrease dosage, as necessary to obtain the required level of available chlorine.

Manual Cleaning of Dairy Equipment, Bulk Tanks and Utensils

Rinse equipment thoroughly, immediately after use or emptying of bulk tanks with warm (100°F) water. Drain. Wash equipment using an appropriate manual cleaner according to use directions. Brush all equipment thoroughly. Rinse suds away with cool water. Drain. Acid rinse equipment using an appropriate acid cleaner diluted 1 ounce per 10 gallons in tap water. Drain. After cleaning and just prior to use, sanitize equipment with 5 ounces of Divosan Hypochlorite solution per 10 gallons of tap water (200 ppm). Test solution periodically with a chlorine test kit. Expose equipment to sanitizing solution at least 2 minutes. Drain.

Sanitization of Conveyors for Meat, Poultry, Seafood, Fruits and Vegetables

For use in the static or continuous washing, rinsing and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc. Remove all products from equipment if during treatment the sanitizer will directly contact the items. Prepare 200 ppm solution of this product (5 oz / 10 gallons).

Apply sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, other means of wetting the surfaces. Treat for at least one (1) minute. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.

Allow equipment to drain adequately before reusing; a dry surface is not required.

Sanitization of Non-Porous Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSE OR FLOOD APPLICATIONS. A solution of 100 ppm available chlorine may be used in the sanitizing solution if a test kit is available. Solutions containing an initial concentration of 100 ppm available chlorine must be tested and adjusted periodically to insure that the available chlorine does not drop below 50 ppm. Prepare a 100 ppm sanitizing solution by thoroughly mixing 2.5 oz of this product in 10 gallons of water. If no test kit is available, prepare a sanitizing solution by thoroughly mixing 5 oz of this product in 10 gallons of water to provide approximately 200 ppm available chlorine by weight.

Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the sanitizer for at least 2 minutes. If the solution contains less than 50 ppm available chlorine, as determined by a suitable test kit, either discard the solution or add sufficient product to reestablish 200 ppm residual. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizers used in automated systems may be used for general cleaning but may not be re-used for sanitization purposes.

Sanitization of Non-Porous Non-Food Contact Surfaces: Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSE OR FLOOD APPLICATIONS. Prepare a sanitizing solution by thoroughly mixing 5 oz of this product with 10 gallons of water to provide approximately 200 ppm available chlorine by weight. Clean equipment surfaces in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Sanitizing Porous Food Contact Equipment:

Prepare a 600 ppm solution by thoroughly mixing 15 ounces of this product in 10 gallons of water. Clean surfaces in the normal manner. Rinse, immerse or flood all surfaces thoroughly with the 600 ppm solution, maintaining contact for at least 2 minutes. Prior to using equipment, rinse all surfaces with a 200 ppm available chlorine solution (5 oz / 10 gallons). Do not rinse and do not soak overnight.

Sanitization of Porous Non-Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSE OR FLOOD APPLICATIONS. Prepare a sanitizing solution by thoroughly mixing 7.5 oz of this product with 5 gallons of water to provide approximately 600 ppm available chlorine by weight. Clean surfaces in the normal manner. Prior to use, rinse, immerse or flood all surfaces thoroughly with the sanitizing solution, maintaining contact with the solution for at least 2 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Disinfection of Non-Porous Non-Food Contact Surfaces:

Dairy, Beverage, Meat, Poultry, Commissary and Food Processing Plants - RINSE, IMMERSE OR FLOOD APPLICATIONS. Prepare a disinfecting solution by thoroughly mixing 7.5 oz of this product with 5 gallons of water to provide approximately 600 ppm available chlorine. Clean equipment in the normal manner. Prior to use, rinse, immerse or flood surfaces thoroughly with the disinfecting solution, maintaining contact with the solution for at least 10 minutes. Do not rinse equipment with water after treatment and do not soak equipment overnight.

Spray and Fogging Sanitization of Non-Porous Food Contact Surfaces:

Pre-clean all surfaces after use. Use a 200 ppm available chlorine solution to control bacteria, mold or fungi and a 600 ppm solution to control bacteriophage. Prepare a 200 ppm sanitizing solution of sufficient size by thoroughly mixing the product in a ratio of 5 oz. product with 10 gallons of water. Prepare a 600 ppm solution by thoroughly mixing the product in a ratio of 15 oz. per 10 gallons of water. Use spray or fogging equipment which can resist hypochlorite solutions. Always empty and rinse spray/fog equipment with potable water after use. Thoroughly spray or fog all surfaces until wet, allowing excess sanitizer to drain. Vacate area for at least 2 hours. Prior to using equipment, rinse all surfaces treated with a 600 ppm solution with a 200 ppm solution.

Food Egg Sanitizing – Thoroughly clean all eggs. Dilute 5 oz. of product for each 10 gallons of warm water to produce 200 ppm available chlorine solution. The sanitizer temperature should not exceed 130° F. Spray the warm sanitizer so that all eggs are thoroughly wetted. Allow the eggs to completely dry before casing or breaking. Do not apply a potable water rinse. Do not reuse this solution for sanitizing eggs.

Fruit and Vegetable Washing – Thoroughly clean all fruit and vegetables by immersion in recommended product solution in a sink or spray washer. Dilute 0.5 ounce of product in eight gallons of water to make a sanitizing solution containing 25 ppm available chlorine. Drain and rinse product with potable water. Immerse or spray in a separate sink with dilute sanitizer for 2 minutes. Check available chlorine content with test kit. Spray rinse vegetables with additional sanitizer solution prior to packaging. Rinse fruits and vegetables with potable water prior to use.



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Treatment of Poultry Processing Water

Follow guidelines of local water authority for water potability treatment.

Continuous Feed: Using an automatic metering device, continuously feed this product into the water to obtain and/or maintain a level of 5-20 ppm available chlorine (1.25 oz. product per 100 gallons of water, to 5 oz. product per 100 gallons of water). Confirm target chlorine level with either a chlorine test kit or an automatic testing device. When the available chlorine level reaches 10 ppm, notify the USDA plant inspector.

Intermittent Feed: Start up by adding 2.5 oz of product per 1000 gallons of water for each 1 ppm of available chlorine needed. For subsequent doses, check chlorine level with a chlorine test kit. Add enough of this product to maintain the target chlorine level and confirm this level with a chlorine test kit. Do not pour this product directly on poultry product in the water.

Hand Sanitizing: Thoroughly wash hands with soap or detergent. Rinse with potable water. Prepare a solution containing 1 oz of this product per 8 gallons of water providing 50 ppm available chlorine (use test kit to determine exact available chlorine). Submerge hands. Let air dry.

Cooling Tower/Evaporative Condenser Water: Continuous Feed Method: Initial Dose: When system is noticeably fouled, apply 125 to 250 oz. of this product per 10,000 gallons of water in the system to obtain 5 to 10 ppm available chlorine.

Subsequent Dose: Maintain this treatment level by starting a continuous feed of 2.5 oz. of this product per 1,000 gallons of water lost by blowdown to maintain a 1 ppm residual. Badly fouled systems must be cleaned before treatment is begun.

Technical data

EPA Reg. No.	875-93
Color/Form	Clear yellow liquid
Scent	Chlorine
Specific Gravity	1.08
% Available Chlorine	5.6
% P	0.0
pH (1%)	12.0
pH (neat)	12.2
% Free Alkalinity (as Na ₂ O)	0.62
% Total Alkalinity (as Na ₂ O)	3.1

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 Material Safety Data Sheet.

Product Compatibility

Safe to use on stainless steel at recommended use concentrations. Should not be used on soft metals including aluminum, brass and galvanized steel.

Test Kit

Alkaline Test Kit #409790

Precautionary Statement

Refer to current Material Safety Data Sheet.