

VC92

Low foam chlorinated detergent

Description

Interest detergent is a low foam liquid chlorinated cleaner designed for clean-in-place (CIP), spray washing and mechanical cleaning of dairy, beverage, meat and food processing equipment applications across the food and beverage industries.

Effective

- Hard water tolerant, ensuring scale-free equipment and improved operational efficiency
- Low foaming under high turbulence making it easier to rinse and improving cleaning efficiency

Discussion

Interest detergent has excellent protein removal properties and is used in the meat processing industry for mechanical soak cleaning. It provides excellent detergency for food soil removal for spray washing and CIP applications in the food, dairy and beverage industries. This product is hard water tolerant and is suitable for CIP under conditions of high turbulence.





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Use Instructions

Circulate at a concentration of 0.5–32 mL/L (0.33–4 oz./US gal.) at 60° – 66° C (140°–150°F) for 15–20 minutes. Rinse with potable water, Interest cleaner should be rinsed thoroughly from all surfaces after cleaning.

CIP and Spray Cleaning: Cold process pipelines, tanks, bulk tanks and product lines $\,$

- 1. Rinse equipment immediately after use.
- 2. Circulate solution at Concentration A at for 15–20 minutes.
- 3. Rinse with potable water.
- 4. Sanitize with the appropriate Diversey sanitizer.

High Temperature Short Time (HTST) Circulation Cleaning

- 1. Rinse unit immediately after use until discharge runs clear.
- 2. Circulate the appropriate Diversey acid cleaner for 30 minutes.

- 3. Rinse with warm water until all acid solution has been rinsed from unit.
- 4. Circulate at Concentration B at for 40-60 minutes.
- 5. Rinse with potable water.
- 6. Sanitize unit with the appropriate Diversey sanitizer.

Foam Cleaning

- 1. Rinse equipment after use with warm water.
- 2. Prepare foaming solution using at Concentration D depending on equipment to be foam cleaned. The appropriate Diversey foam additive must be used.
- 3. Rinse with warm water.

Shell Egg Cleaning:

Depending upon the type and degree of soiling, maintain a concentration of Interest detergent at 2 to 16 mL/L (0.25 - 2 oz/U.S. Gal). Eggs destined for human consumption should be rinsed thoroughly with potable water after use of this product. For USDA inspected plants, rinse with an EPA-registered sanitizer after usage of this product.

Concentration	Α	В	C	D
U.S. oz. / U.S. gal.	0.3 to 1	1 to 1.5	1 to 2	2 to 4
mL/L	0.5 to 8	2.8 to 12	8 to 16	16 to 32
% v/v	0.05 to 0.8	0.28 to 1.2	0.8 to 1.6	1.6 to 3.2

Technical data

Form/Color

Certification NSF Nonfood Compounds Program Listed. (Q1,Shell Egg Cleaning)

Acceptable for use in food processing facilities

Clear yellow/green liquid

Chlorine Scent Specific Gravity 1.2750 12.45 pH (1%) % P 1.37 pH (neat) 13.25 % Available Chlorine 3.2 % Free Alkalinity (as Na₂O) 0.0 % Total Alkalinity (as Na₂O) 10.0

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

Interest cleaner is safe when used as directed on stainless steel and masonry such as cement and ceramic tile. Interest will rust cold rolled steel or iron when exposed to concentrations from 0.5% to 1.0% v/v at room temperature in 12 hours.

Test KitPrecautionary Statement
Test Kit #409239 or 409879
Refer to current Safety Data Sheet.