

Acidbrite 9 VA31

General purpose defoamed acidic CIP detergent

Description

Acidbrite 9 is a defoamed phosphoric acid based liquid detergent, used in a wide range of CIP applications in breweries, beverage plants and Dairies. **Acidbrite 9** can be used under CO2 pressure or atmosphere at ambient temperatures in Brewery fermentation, conditioning, bright beer tanks and road tankers.

Acidbrite 9 can be used for Dairy CIP of cold milk surfaces.

Key properties

Acidbrite 9 is defoamed at ambient temperatures and is suitable for CIP of fermentation and conditioning vessels under CO_2 pressure or atmosphere in Breweries.

Acidbrite 9 is highly acidic and effective at removing organic and inorganic soils in Dairy applications.

Acidbrite 9 is suitable for use under conditions of high pressure and turbulence. **Acidbrite 9** in combination with **Dual CIP Alpha** provides improved detergency for cellar cleaning.

Acidbrite 9 in combination with **Dual CIP Alpha** has been tested and approved on a wide variety of lined non-stainless steel cellar vessels in the Brewing industry.

Acidbrite 9 is a conductive liquid detergent and suitable for automatic dosing and control.

Benefits

- Enhanced wetting and dispersing properties provides highly effective removal of most organic soiling and scale deposits, improving operational efficiency.
- Defoaming properties at ambient temperatures providing easy rinsing and improved cleaning performance under conditions of high pressure and turbulence.
- Can be used under CO₂ pressure or atmosphere, eliminating the need for venting CO₂ from vessels.
- Safe for use on lined non-stainless steel cellar vessels in the Brewing industry.
- Suitable for automatic dosing and control by conductivity, ensuring consistent delivery of product.

Use instructions

Typical use concentrations for Brewing and Beverage applications are 0.5 - 3.0% w/w (0.4 - 2.3% v/v) depending on the application and soil type. **Acidbrite 9** is used at 0.5 - 1.5% w/w (0.4 - 1.2% v/v) for Dairy CIP. **Acidbrite 9** is used for cheese mould and also road tanker cleaning at 2–

4%w/w (1.5-3.1% v/v) at 45 – 50°C.

Acidbrite 9 containing solutions should be thoroughly rinsed after use to remove them from all food and beverage contact surfaces.

VA31

Technical data

Appearance	clear, colourless liquid
Relative density at 20°C	1.30
pH (1 % solution at 20°C)	2
Chemical Oxygen Demand (COD)	101 gO ₂ /kg
Nitrogen Content (N)	none
Phosphorous Content (P)	142 g/kg

Acidbrite 9 [%w/w]	Specific conductivity at 25°C [mS/cm]
0.5	4.4
1	6.8
2	10.0
3	13.3
4	16.2
5	18.4

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 or (where applicable) in an approved bulk tank, 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

Acidbrite 9 is safe for use on materials commonly found in the beverage and food industry when applied under the recommended conditions. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

Test method

Reagents:	0.1 N Sodium hydroxide solution
	Phenolphthalein Indicator
Procedure:	Add 2-3 drops of the Indicator solution to 10 mls of the test solution.
	Titrate with the caustic to a red end point.
Calculation:	%w/w Acidbrite 9 = titre (mls) x 0.11
	%v/v Acidbrite 9 = titre (mls) x 0.085

Available pack sizes

Pack size 20Lt

Diversey Eastern and Central Africa Ltd Kaptagat Road,Loresho P.O Box 41939 -00100 GPO Nairobi Tel. +254 (20) 4224 000 / 3008000 Fax +254 (20) 4224 888 / 4180 481 www.diversey.com