

FP128

Food Processing Grease Releasing Cleaner / Degreaser

FP128 is a product formulated for both hot tank and C.I.P. in the food and abattoir areas. FP128 is used to remove blood, protein and fat from hard surfaces and utensils throughout the various processes in the plant eg. hooks, hard surfaces, vats, kettles and C.I.P. functions. FP128 is a caustic alkaline cleaner

How to Use

Remove or cover all food articles in the area

Remove excess soil from surfaces to be cleaned by hand

Use water to pre-rinse the surface

1 part FP128 to 40 parts water

High Pressure Sprayer: Use through high-pressure spray washers at a dilution of 1:80 to 1:160 at the nozzle

Soaking: When soaking equipment parts, utensils and filters dilute 1 part FP128 to 20-30 parts HOT WATER

Apply liberally to all surfaces to be washed

Allow FP128 to penetrate soil. Scrub if required.

Rinse all surfaces and parts thoroughly with POTABLE water.

C.I.P. Cleaning: 1 part FP128 to 1:80 to 1:160 water, then rinse with potable water

Features	Advantages	Benefits
AQIS Compliant	Will not contaminate food areas	Safe
Concentrated	High dilution rates	Economical
Biodegradable	Safe to the environment	Peace of mind
Fast acting	Saves time	Saves money
Multi-purpose	Reduces products	Cost saving
No harsh solvents	Softer cleansing action	Can be used repeatedly

Specifications

Colour	Clear Liquid
Odour	Odourless
Hard Water Tolerance	Excellent
Rinsability	Complete
Flammability	Non-flammable
Biodegradability	Fully

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