



BREWING & BEVERAGE INDUSTRY

TECHNICAL BULLETIN

Pur-Line 362C

Liquid Caustic Detergent



Product Description:

Pur-Line 362C is a heavy duty caustic based liquid incorporating a very strong blend of sequestrants and buffering compounds.

Areas of Application:

Pur-Line 362C has special application for the removal of tenacious soils such as carbonised organic matter from stainless steel and mild steel surfaces in food and beverage, dairy & poultry processing plants. Typical equipment sites are fillers, fryers, pipe lines, heat exchangers, storage tanks, crate washers and evaporators. Use is by either CIP or boil out.

Use Benefits:

- Combines initial attack on soil with reserve alkalinity for extension of cleaning efficiency.
- All components completely miscible with water thus providing instant availability of detergent power.
- Low foaming characteristics eliminate danger of cavitation in CIP circulating pumps.
- Penetrants and surfactants are balanced to attack fatty soils, mineral oils and carbonized soils.
- Safe for use in stainless and mild steel systems.
- Solutions rinse easily and completely from cleaned surfaces.

Physical & Chemical Characteristics:

Form	:	Liquid
Colour	:	Colourless to pale amber
Odour	:	Bland
S.G.	:	1.35
pH(1%)	:	12.5
Flashpoint	:	None

Operating Parameters:

1.	C.I.P.	
Concentration	:	0.5% - 2.0% v/v water
Temperature	:	60°-80°C
Time	:	5-15 minutes dependant on amount and type of soil.
2.	Boil Out.	
Concentration	:	2.0% - 5.0% v/v water
Temperature	:	60°C-80°C
Time	:	5 min – 30 min dependant on amount and type of soil

NB. Ensure all surfaces likely to come in contact with foodstuffs are rinsed with potable water after cleaning with Pur-Line 362C.

Safety Precautions:

Refer to information listed in the Safety Data Sheet before using this product.