



Technical data sheet

NERTA ALKALINET 100

NERTA ALKALINET 100 is a powerful, alkaline cleaner with a very broad application area.

NERTA ALKALINET 100 can be used in the food industry where proteins, vegetable oils and fats have to be removed. Together with warm water, **NERTA ALKALINET 100** will saponify the present fats in order to avoid clogged pipes.

NERTA ALKALINET 100 is also an outstanding cleaning agent for smoke houses, deep-fryers, grills, etc.

NERTA ALKALINET 100 is the ideal product when using the immersion method. Depending on the degree of dirt, the dosage is between 1 and 3 %. Preferably use with hot water.

In the livestock industry (pig farm), **NERTA ALKALINET 100** is mostly used as stable cleaner. Because of its high soaking power and quick direct cleaning, **NERTA ALKALINET 100** is praised a lot in this sector. The foaming method also offers a lot of possibilities here. **NERTA ALKALINET 100** can be used everywhere, where dirt and grease should be removed and is therefore the perfect cleaning agent for wash halls and car wash brushes.

PHYSICAL & CHEMICAL SPECIFICATIONS

Product code	ENT-011006
Colour	Dark brown
pH 1 %	13 ± 0.5
Density	1.31 kg/L ± 1%

INSTRUCTIONS FOR USE

NERTA ALKALINET 100 is strongly foaming and is preferably used with foaming systems. This provides a longer contact time on vertical surfaces and makes it easier to remove grease and dirt. The recommended dosage is 1 – 3 % (check with our technical service). For use in smoke cabinets: 2 – 5 %.

Important: **NERTA ALKALINET 100** can be used without problems on stainless steel and alkaline-resistant surfaces. Direct contact with aluminum and other soft metals should be avoided. For use on painted surfaces, the concentration should be adapted. Never let it dry.

ENVIRONMENTAL INFORMATION

The surfactants of this preparation meet the criteria for biodegradability of surfactants, committed in Regulation (EG) no. 648/2004 regarding detergents.

SAFE HANDLING AND STORAGE

The complete safety instructions of the product are described in the SDS.

The product has to be stored in the original and closed packaging and has to be protected against extreme temperatures.

AVAILABLE PACKAGING

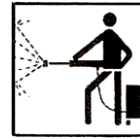
25 L/ 200 L



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CONCENTRATION ANALYSIS

TITRATION

Use the Nerta test kit for food products for accurate results.

1. Fill the plastic cup with 5 ml of the sample using the syringe. Pre-rinse the syringe with the sample three times before using it to fill the cup.
2. Add two drops of "Reagens 1" (= colour indicator) to the cup and shake carefully. The solution should turn pink.
3. Screw the titration syringe on top of the bottle filled with "Reagens 3" and fill it by pulling the plunger upwards until the zero mark.
4. Add "Reagens 3" slowly to the sample, while gently shaking the plastic cup. Keep adding "Reagens 3" until the solution becomes completely colourless.
5. Read the value on the titration syringe (1 full titration syringe equals 10 units). For example if the plunger reaches 4, then 4 units have been added.
6. Calculate the concentration **ALKALINET 100** using the following formula:

$$\% \text{ ALKALINET 100} = \text{number of units} / 76$$

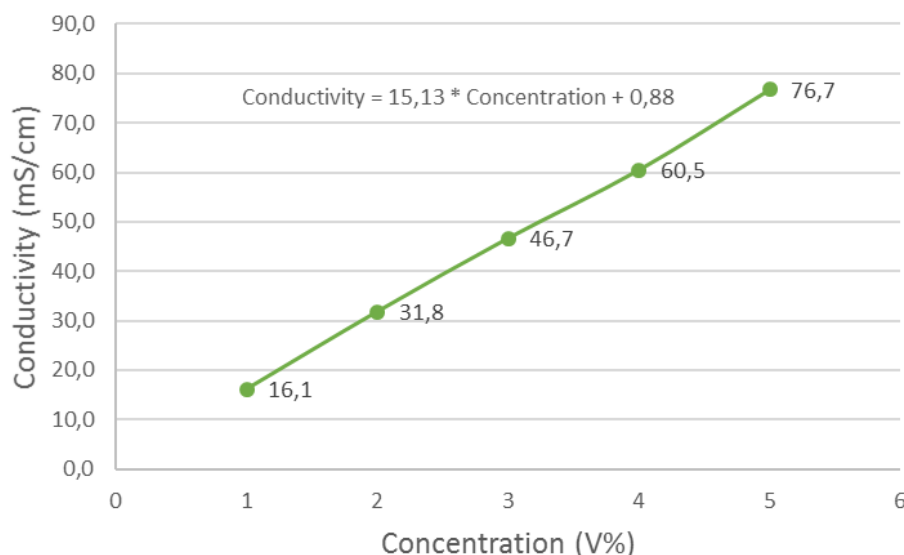
"Reagens 1" = phenolphthalein; "Reagens 3" = HCl 0.05 M; "Reagens 4" = NaOH 0.1 M; 10 units = 1 ml

CONDUCTIVITY

Conductivity in mS/cm at 25 °C. Temperature coefficient = 1,9% per °C. The conductivity at other temperatures can be estimated using the following formula:

$$R(T) = R(25^{\circ}\text{C}) * (1 + 0.019 * (T - 25^{\circ}\text{C}))$$

T = Temperature solution (°C); R = Conductivity (mS/cm)



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