STRUB Food Sugar Dissolver H1

Sugar dissolving emulsion



SS TRIBOLOG

Art.-No. 30234

Description

STRUB Food Sugar Dissolver H1 is a specially developed sugar dissolving emulsion.

The products are NSF (H1) registered and certified by NSF according to ISO 21469 and approved for use where possible food contact may occur. Manufactured to the highest quality standards in facilities where HACCP has been implemented and forms an integral part of the ISO 9001 and ISO 21469 quality and hygiene management systems. In addition, the products are certified according to the strict guidelines in accordance with Kosher and Halal.

Application

STRUB Food Sugar Dissolver H1 is successfully used for the application and removal of sugar- or sweetenercontaining adhesions on machines or machine parts. STRUB Food Sugar Dissolver H1 can be easily and completely washed off with water after use and thus leaves no residues.

Spray STRUB Food Sugar Dissolver H1 undiluted onto the machine parts to be cleaned, immerse or apply with a brush and allow to react. Then rinse the wetted parts completely with clear water. Depending on the degree of soiling, the cleaning process can be repeated.

Specifications

Ph. Eur. II, Ph. H.VII, DAB9, USP XXI/NF XVI, FCC 1981, PC 1979, BP 1988, BPC 1973, FAO/WHO, EWG-Nr.: E 432 USDA H1 (Code of federal regulation) bzw. 21 CFR 178.3620-3570

Technical data

Appearance	Brownish
Emulsion type in dist. Water	milky
Refractometer reading in dist. Water	18 - 19 %
pH value 18 - 19% in dist. Water	са. 8
Do not store below 7°C or above 40°C.	
Do not expose containers to direct sunlight.	
Should the cooling lubricant nevertheless be exposed for a short time to	
temperatures below 7°C or even in the freezing point range, the container should be	
stored for 3 days at room temperature and then the concentrate must be stirred	
vigorously until it is clear or homogeneous.	

The information in this technical data sheet is based on general knowledge and application possibilities. STRUB + Co. AG is not liable for damage resulting from improper use of the products. The industry-standard measurement and production tolerances apply to the specified characteristic. Generally, no legal binding can be derived from these data. Our products are subject to continuous further development. Therefore, STRUB + Co. AG reserves the right to change all technical data in this data sheet at any time and without prior notice.

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Handling and storage

All food grade lubricants must be stored separately from other lubricants, chemical substances and food. In addition, the products must not be exposed to direct sunlight or any other source of heat. Storage between 0°C to +40°C. If the product is stored under the above conditions, we recommend its use from the production date of 5 years. If a product is opened, it must be used within 2 years.

Transport

ADR/SDR

No dangerous goods

Disposal

LVA VeVA / EAK:

Concentrate 12 01 07 12 02 09 Emulsion

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