

RPM

Patented Reduced Phosphate Low-Foaming Acid Sanitizer Product Number 1812

Purpose and Use

RPM acid sanitizer is for sanitizing in food and dairy plants. It is recommended for use in central sanitizing systems, COP, CIP, foam and drain sanitizing, and case spray sanitation. It is also safe to use as a sanitizer on all stainless steel surfaces, floors and walls.

How RPM Works

RPM acid sanitizer is the first concentrated, reduced phosphate acid sanitizer for CIP, COP and circulation applications. RPM provides effective germicidal action on a broad range of microorganisms including gram positive and gram negative bacteria. RPM's unique blended acids, when used at the suggested rates can remove and prevent water scale and mineral stone buildup and leaves stainless steel surfaces shining in addition to antimicrobial activity. RPM leaves equipment surfaces in an acid pH range that lengthens the life of stainless steel parts.

Benefits

- Excellent antimicrobial activity
- Broad application
- Customizable dosage
- Reduced phosphate level
- Prevents iron and other mineral buildup

Discussion

RPM Acid Sanitizer is effective against Salmonella, enterica, Listeria monocytogenes and Escherichia coli, 0157:H7 on pre-cleaned, hard, non-porous, food-contact surfaces. At 68 ppm decanoic and nonanoic acids combined, RPM Acid Sanitizer is effective against Staphylococcus aureus and Escherichia coli.

Features

- Broad spectrum sanitizer
- Blended fatty acid sanitizer
- No rinse
- Lo foaming

Note - Due to potential corrosion consistent with these and similar acidic-based products, all equipment used in transferring, holding or dispensing of undiluted products should be of materials such as Schedule 80 PVC or CPVC, or be certified by the manufacturer as being suitable for use with acid products.



Directions for Use

Remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak treatment. Clean all hard, non-porous surfaces with an appropriate chlorinated alkaline cleaner followed by a potable water rinse prior to the application of the sanitizing solution.

Method

Food Processing - Sanitizing

Concentration

1 oz in 8 gallons of water to 2 oz in 6 gallons of water provide 68 to 180 ppm of decanoic and nonanoic acids combined.

Method

Food Processing - Descaling and Sanitizing

Concentration

1 oz - 2oz in 6 gallons of water to provide 90 to 180 ppm of decanoic and nonanoic acids combined.

Method

Dairy Equipment

Concentration

1 oz - 2oz in 6 gallons of water to provide 90 to 180 ppm of decanoic and nonanoic acids combined.

Cleaning Time

Circulate sanitizing solutions through CIP or COP systems for a minimum of 2 minutes contact time. Sanitizing solution must have a pH of 4 or below. Adequately drain solution. For mechanical operations, the prepared use solutions may not be reused for sanitizing but may be re-used for other purposes such as cleaning. For manual operations, fresh sanitizing solution should be prepared daily or more often if the solutions becomes dirty or soiled

For use in food and dairy facilities in accordance with product label and documented use applications. Consult your DeLaval representative for guidance.

Safety Information

IF ON SKIN (or Hair)

Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. Wash contaminated clothing before reuse.

IF IN EYES

Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a Poison Control Center or doctor/physician.

IF SWALLOWED

Rinse mouth. DO NOT induce vomiting.

IF INHALED

Immediately move to fresh air and keep at rest in a position comfortable for breathing. Immediately call a Poison Control Center or doctor/physician.

For more information about this product or any of our other products and services please visit our website at www.delavalcleaningsolutions.com or contact us at 1-800-447-8370.



DeLaval Cleaning Solutions
a division of DeLaval Inc.
11100 North Congress Avenue
Kansas City, MO 64153-1296
Phone: 1-800-447-8370
Fax: 816-891-1505

www.delavalcleaningsolutions.com

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