



SANS 1853 – Disinfectants, Detergent-Disinfectants  
and Antiseptics for use in the food industry,  
Permit No: 6981/10346

# CHLOR F

NRCS Reg No: NRCS - Act 29 GNR 529/237686/070/469

Chlor F is a foaming, 14% Sodium Hypochlorite, Type 1 Liquid detergent - disinfectant for cleaning of food contact surfaces, ablutions, etc., requiring a cold water rinse. Product may be applied via high pressure machine, foaming unit or by hand scrubbing. Product is suitable for use as a detergent-disinfectant in the food industry. Product pH @ 1 % is between 12.00 - 13.00.

### Dilutions

Use at 10 – 100 ml/L (1:100 – 1:10) dilution with water only, depending on application.  
Allow a 30 second contact time, with a Cold water rinse. Use diluted product within 1 day.  
Do not mix with any other chemicals.  
Product contains chlorine and will stain colour fabrics.

### Microbial Efficacy

Bactericidal – Log 3 reduction @ 1: 100 - 30 seconds contact time against the following organisms:-  
- *Escherichia coli*, *Staphylococcus aureus*, *Pseudomonas aeruginosa*

### GHS Identification:

Warning



### PPE

Gloves, Goggles, Personal Protective Clothing, Apron, Gumboots



First Aid

SKIN	EYES	IINHALATION	ORAL
Wash off with plenty of water for 15 minutes.	Rinse cautiously with water for several minutes, remove contact lenses if safe and easy to do so, continue rinsing and get medical attention	If INHALED remove person to fresh air and keep comfortable for breathing.	Do NOT induce vomiting
If skin irritation persists consult a doctor.			Neutralize with an acidic solution
	Consult a Doctor immediately		Drink Fruit Juice / Vinegar / Water
			Consult a Doctor immediately

### Available in

Drums – 5Lt, 25Lt, 210Lt  
Flowbin - 1000Lt