



SANS 1828 – Cleaners for use in the Food Industry
Permit No: 6981/10345

SUPERWASH

Superwash is a concentrated, high foaming, liquid degreaser to clean industrial and food processing plants, via high pressure foaming units. Suitable for use in the food industry. Product contains a total of 10 % Sodium hypochlorite and Sodium hydroxide blend.
Product pH @ 1 % is between 11.00 - 12.50.

Dilutions

Use at 10ml/Lt (1:100 = 1 %) dilution with water depending on application.
Rinse surface well. Do not mix with any other chemicals. Use diluted product within 1 day.
Superwash is non corrosive when used at recommended dilutions.

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 give CPR to an unconscious person.	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

Sachets - 1Lt
Drums - 5Lt, 25Lt, 210Lt
Flowbin - 1000Lt