

**HYPRED**

DEPTACID VP NP™

Non-Phosphate Acid Cleaner

DEPTACID VP NP is a unique low-foaming acid detergent containing a non-phosphate mineral acid and a low-foaming surfactant formulated for circulation cleaning of stainless steel dairy and food processing equipment. **DEPTACID VP NP**'s nitric acid maintains the protective oxide coating on stainless steel, which results in increased corrosion resistance. This product is formulated for acid cleaning and acidified rinsing of dairy, beverage and food processing equipment.

BENEFITS & FEATURES:

Eliminates phosphate emissions.
Helps maintain the oxide coating on stainless steel.
Economical to use.

PROPERTIES:

Appearance: Clear, colorless to straw colored liquid
Density: 10.24 lbs/gallon
pH: 1.2 (1oz./gal/ in water)
Odor: Strong characteristic odor

USAGE GUIDELINES:

ACID RINSE: After the detergent wash, circulate a solution at 1 ounce (30 ml) per 5-10 gallons (20-40 L) of water (pH 3.0-3.5 for best results) for 5 minutes. Drain.

ACID WASH: Once a week or when needed, circulate a solution at 1-2 ounces (30-60 ml) per each gallon (4 L) of hot water (160°-170°F, 70°-77°C) for 6-10 minutes. Drain and rinse with fresh water.

HOT PROCESSING EQUIPMENT:

Use this product at 1 oz (30 ml) per each gallon of hot water. Circulate at 140°F (63 °C), then drain and rinse.

PASTEURIZERS:

Use this product at 1-2 oz (30-60 ml) per each gallon of hot water. Circulate at 160 °F (70 °C), then drain and rinse.

Manufactured by EXL Laboratories



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