



DEPTACID NT

Phosphate Acid Cleaner

Distributed by:



DEPTACID NT is a low-foaming acid detergent containing a surfactant formulated for circulation cleaning of stainless steel dairy and beverage pasteurizers, a combination of nitric acid and phosphoric 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 plant.

Benefits & Features:

High performance product, eliminates mineral and organic based residues, easy rinse. Helps maintain the passivated oxide coating on stainless steel. Economical to use

Properties:

- Appearance: Clear, colorless liquid
- Density: 11.3 lbs/gallon
- pH: 1.2 (1oz./gal/ in water)
- Boiling Point: 181°F
- Odor: Acidic

Usage Guidelines:

ACID RINSE: After the detergent wash, circulate a solution at 1 to 2 ounces per gallon of water (160°-170°F for best results) for 5 minutes. Drain.

ACID WASH: Once a week or when needed, circulate a solution at 1 to 2 ounces per gallon of water (160°-170°F) for 6-10 minutes. Drain and rinse with fresh water.

HOT PROCESSING EQUIPMENT: Use this product at 1 to 2 ounces per gallon of hot water. Circulate at 140°F, then drain and rinse.

PASTEURIZERS: Use this product at 1 to 2 ounces per each gallon of hot water rinse, detergent wash, circulate a solution at 1 ounce per 5-10 gallons (160 to 170°F for best results) for 5 minutes. Drain.

Consult your Hypred Food Safety Specialist for specific use on your process.