PHASAN

Foaming Acidic Descaler

→ DESCRIPTION

Phasan is a strongly acidic descaler with high foam surfactants for descaling equipment in food processing areas.

BENEFITS

- Using Phasan with a 5 minute contact time will clean sanitise against Listeria Monocytogenes under dirty conditions
- Very good foaming acid cleaner
- Highly effective descaler, cleaner and sanitiser
- Contains high foaming, biodegradable surfactants
- Acid-anionic sanitiser suitable for cleaning filling lines and nozzles in Food & Beverage establishments



APPLICATION

Phasan can be used in foaming equipment or through CIP systems.

DIRECTIONS FOR USE

APPLICATION	Dilution Rate	mL's per Litre	Note
Foaming Applications	1:20	50mL/L	
General Cleaning	1:100	10mL/L	
No-Rinse Sanitising	1:95	10.5mL/L	Minimum contact time 1 minute at 20°C

Higher concentrations can be used for greater sanitising efficacy, however the product will then need to be rinsed from surfaces with fresh water.

Do not mix with chlorine products.

TECHNICAL INFO

Fragrance	Colour	Form	pH Level		
No added fragrance	Colourless	Liquid	<1		
Incompatible surfaces					
Aluminium, bras	s or galvanised	surfaces			

> AVAILABLE IN

ı	Product	Code
:	2 x 5L Bottle	C11033
	15L Drum	C11032

CERTIFICATIONS





















SAFETY INFORMATION

RECOMMENDED PPE