

41 – 45 Tarnard Drive, Braeside, VIC 3195 131 Garling Street, O'Connor, WA 6163 Telephone: 1800 334 679 A division of George Weston

HI FLUX SODIUM HYPOCHLORITE 12.5%



Chlorinated Sanitiser

FEATURES

- Economic
- Universal sanitiser for plant and equipment
- Kills 99.999% of bacteria
- HALAL and KOSHER
 approved

AREAS OF USE

- Dairy membrane plant sanitation
- Protein removal aid

DESCRIPTION

HI FLUX SODIUM HYPOCHLORITE 12.5% is a concentrated sanitiser for use in dairy CIP and in food processing areas on floors, walls, tables, vats, conveyors, ovens, tanks and mixers.

DIRECTIONS FOR USE

CIP: Add at 1-2mL/L of water, circulate through the system at 45-50°C for 30-60 minutes. Rinse all product contacting surfaces with water after use. Do NOT use in RO and NF membranes. Do NOT exceed 200ppm concentration.

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Please note that all membrane cleaning must be carried out in accordance with the membrane manufacturer's guidelines, recommended limits of pH, temperature and exposure time should be followed.

Contact your Jasol representative for further information.

SAFETY INFORMATION

HI FLUX SODIUM HYPOCHLORITE 12.5% is classified as Hazardous according to the GHS. HI FLUX SODIUM HYPOCHLORITE 12.5% is classified as Dangerous Goods according to the ADG Code (7^{th} Ed).

HI FLUX SODIUM HYPOCHLORITE 12.5% is a Scheduled Poison according to the SUSMP. Avoid contact with eyes and skin. Refer to SDS for further information.

FIRST AID INFORMATION

If poisoning occurs contact a doctor or **Poisons Information Centre Australia, Phone 13 11 26.** If swallowed do NOT induce vomiting. Wash out mouth thoroughly with water and seek immediate medical attention. If in eyes, hold eyelids apart and flood with water for at least 15 minutes. If on skin, remove contaminated clothing and wash affected area with running water. Seek immediate medical attention.

24 HOUR TOLL FREE EMERGENCY PHONE NO: 1800 629 953

PRODUCT ENQUIRIES PHYSICAL & CHEMICAL PROPERTIES

Customer Service: **1800 334 679** jasolcsteam@gwf.com.au

For further information regarding product safety and handling, refer to the Safety Data Sheet and product label.

FORM
COLOUR
ODOUR
рН
CHLORINE CONTENT

Clear Liquid Pale Yellow/Green Chlorine Odour >12.0 12.5% (Packing Date)





Last Modified: 20/02/2025 Printed version is Un-Controlled



AUST Level 3. 187 Todd Road, Port Melbourne VIC 3207 T 1800 334 679 www.jasol.com.au NZ 81 Leonard Rd, Mt Wellington 1060, Auckland T 0800 429 628 www.jasol.co.nz A division of George Weston Foods Ltd

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EFFICACY

HI FLUX SODIUM HYPOCHLORITE 12.5% was evaluated in accordance with the principles outlined in BS EN 1276:2009.

At 22°C & 4 minutes contact time the product reached >99.999% kill against the following organisms when used at a 2mL/L concentration:

- Escherichia coli
- Staphylococcus aureus
- Pseudomonas aeruginosa
- Enterococcus hirae

