

e.Clean Tools

Enzymatic cleaning of processing equipment

Product description

e.Clean Tools is a liquid blend of specialized enzyme activities to loosen persistently adhering plant matter in typical processing items of fruit or vegetables industries. This counts for surface areas of tank vessels, tubes, stirrers, homogenisers, sieves and many more. The blend consists of a wide range of highly effective glucanases and pectinases (including hairy region pectinases).

Dosage

e.Clean Tools shows its best efficiency in slightly acidic media - pH 4.5 - 5.5 - with a temperature range of 45 - 60 °C. Non-acidified media application is possible with prolonged reaction time.

The enzymatic cleaning step may follow an initial water flush of the processing tools. e.Clean Tools is applied with spraying a 2 % dilution on major surface areas (e.g. tank vessels, press cages, filter cloths, water channels) or by permanent circulation of an 0.2 % dilution in closed systems (e.g. tube network, adsorber units, membrane filter, etc.). Following chemical cleaning steps and water flushing will rinse off easily former adhered organic films. In case of a low risk for spoilage a closed system may rest with the enzyme solution for up to 60 h.

Storage

Optimum storage is at 0 - 10 °C. Higher storage temperatures reduce shelf life. Temperatures above 25 °C should be avoided. Opened containers should be tightly sealed and used as soon as possible.

