



Performance Biolubricants and Colloidal Cleaners

Food Processing Cleaner (NSF A1)

Features & Advantages

Product Uses and Applications

WISE Food Processing Cleaner is a super active colloidal liquid cleaning concentrate designed for use in all food & beverage processing areas and on processing equipment. It is approved by the NSF (A-1) and PDA for general cleaning in any food & beverage, beauty or healthcare product processing facility.

It is a NON-HAZARDOUS, plant derived cleaning solution designed to speed up and improve food-related processing and cleaning operations while triggering the organic degradation process on contact—as processing wastewater, particularly meat processing, is generated.

WISE Food Processing Cleaner does not contain bacteria or enzymes. It is a synergistic blend of biodegradable non-ionic surfactants, plant based fatty acids, and Colloidal Micelles. Food Processing Cleaner is an essential cleaning tool for modern food or beverage processing and service facilities. This product is used by numerous food and beverage processing and preparation companies ranging from breweries, meat processors, restaurants, skincare, nutritional supplement and beverage manufacturers.

This unique product combines several powerful properties to assist its cleaning action:

- Peptizing, emulsifying, degreasing and dispersing properties to break down proteins, fat, and oils; for example, coagulated blood and fat are quickly DECOMPOSED and will remain soluble to prevent drain and pipe clogging; loosened debris is dispersed and permanently held in suspension
- Excellent rinsing properties to prevent re-deposition of the dispersed protein or FOG back onto the clean surface. Food Processing Cleaner exhibits other critically important characteristic; Excellent for effectively softening the water
- Non-toxic, non-corrosive and odorless
- Wetting and penetrating properties to bring the cleaning solution into intimate contact with wastes adhering to a surface, and begin the break down process
- Food Processing Cleaner complies with legal and regulatory requirements addressing safety, health and biodegradability; it is stable upon storage, non-caking and non-dusting.

WISE Food Processing Cleaner (FPC) finds a variety of uses in food & beverage manufacturing as well as Hotel & Restaurant industries, both in food service, processing facilities and for general cleaning.

This product acts first by degrading the carbon bonding of organic materials in the wastewater. It is a catalyst that accelerates the normally slow decomposition of organic materials by quickly breaking down long, complex waste molecules into smaller pieces, which will be further digested by indigenous bacteria. The by-products of the breakdown process are biologically and environmentally harmless. The end result of the product's action is 1) Enhanced BOD removal, 2) Improved settling of solids, 3) Improved nitrification; and 4) Dramatically reduced odors and insect populations.

Kitchen greases are effectively broken-up by Food Processing Cleaner, and a dilution ratio of from 10 to 20 parts water for one part FPC will easily clean these greases, dirt and other soils from metal, plastic, tile, Formica, wood, rubber, fabric, painted and other surfaces, with no adverse effects to same. To clean ovens and fryers, best results are obtained by heating the unit to a temperature of 200 to 300 degrees, and applying FPC straight or at a dilution ratio of 1 to 1 with water. If possible, let stand overnight and rinse down the following day when convenient, using a stiff bristle brush if necessary.

In kitchens, FPC may be used for soaking utensils or flatware before washing, resulting in a renewed shine and brilliance to their surfaces. Two ounces of FPC for each five gallons of water produces excellent results. Roughly the same dilution may be used for soaking burned pots and pans. Food Processing Cleaner is very effective in cleaning the exterior and interior of walk-in and reach-in reefers, with the additional benefit of inhibiting, and in most cases, completely eliminating the formation of mildew. A dilution ratio of 20 parts of water to one part FPC should be used in this instance, and also for cleaning and wiping down all stainless steel appliances and surfaces. Steam tables, stock pots and coffee makers likewise can be effectively cleaned at this dilution ratio, with no resulting scale in the steam tables, and with no remaining residue in coffee makers and other equipment so cleaned.



Food Processing Cleaner (cont'd)

WISE Food Processing Cleaner (FPC) is a remarkable industrial cleaning product that rapidly accelerates the decomposition of organic waste material. As it works, FPC dramatically reduces air emissions and insect populations. As it dissolves wastes, its rinsing, water softening and cleansing action prevents re-deposition of waste onto cleaned surfaces. The product is non-hazardous, easy to use and highly cost effective.

FPC is an essential cleaning tool for modern food processing and food service facilities. It is being used in diverse food processing, preparation and crop production companies, including meat processors, restaurant chains, breweries, and beverage manufacturers.

100% BioBased Ingredients— alkanolamines, amino acids, plant/vegetable extracts and oils, nonionic surfactants, plant based fatty acids and organic alcohol in a base of colloidal micelles.

RADIOCARBON C-14 (5/10/04) USDA approved testing to meet requirements for product tested at 84 (range 83-91; N=8), Minimum biobased contact n=5.

CLEAN AIR SOLVENT: SCAQMD method 313-91 NO VAHAP, ODC or GWC detected.

CARCINOGENICITY: No ingredients are listed by IARC, ACGIH, NTP or OSHA as a carcinogen.

Flash Point: None
Odor: Faint odor
Boiling Point: 214.4 F
Freezing Point: 28.0 F
Specific Gravity: 1.001
Solubility: 100%
pH: 9.7
Appearance: slightly viscous

If you did not purchase the ready-to-use strength of this product, here are directions for use:

- **Heavy Degreasing:** For machinery, drains, grease traps, etc., mix one part FPC concentrate to 5 to 10 parts water. Let dwell, agitate, then rinse or wipe clean.
- **Medium Cleaning:** For brew kettles, stainless steel vats and mixers, preparation tables, heavily stained walls and floors, etc. mix 1 part FPC concentrate with 10 to 20 parts water. Apply with sprayer or pressure washer, agitate, then rinse.
- **Light Cleaning:** For counter tops, walls and fixtures, vents, etc., mix 1 part FPC concentrate to 20 to 30 parts water.

Note: a potable water rinse is required for all surfaces in sanitary food processing areas.

For maximum BOD reduction in effluent streams, use other WISE colloidal products throughout your facility. Visit our website or contact us for recommendations.



Specifications



Nonfood Compounds
Program Listed (A1)
(Registration #140397)

Suggested Dilutions

To Order

Available Size
Container

Quantity (min.)

Fax to 831-728-1753 or call 800-491-9473 for Customer Service
Visit www.wisesolutions.net or Email sales@wisesolutions.net

1 gal. Bottle	5 gal. Pail	55 gal. Drum	330 gal. Tote