

Ro Dan 300 E



PRODUCT TYPE	enzymatic cleaner for membranes
APPLICATION	Ro Dan 300 E is used for enzymatic cleaning of membrane filtering plants in combination with for instance Ro Dan 97 or Ro Dan 220. The product can be used in the food industry (eg. dairy industry), pharmaceutical- and bio-technological industries, and other industries.
PROPERTIES	The special combination of active cleaning ingredients and protein decomposing enzymes of Ro Dan 300 E ensures a good effect against milk, whey, blood, etc. The good cleaning effect of Ro Dan 300 E starts at 30°C temperature, and makes it possible to clean at a low temperature. The product can also be used in other industries and for other applications, by agreement with Novadan's consultant.
STORAGE	Store in tightly closed original container. Storage: -15 - 25 °C Durability: 12 months.
APPROVAL	The product meets the general food law requirements for cleaning chemicals used in food producing companies. This means that the product under normal use and dosage or under foreseeable circumstances does not transfer any components to foodstuff in a degree that may endanger human health.
SAFETY	Please refer to the label and safety data sheet for information on safe use, handling and transport of the product.

INSTRUCTIONS AND DOSAGE

Dosage:	0,1 - 1%
Temperature:	30 - 50 °C
Contact time:	10 min - 6 hours
pH	10 - 10,8

After cleaning, the enzyme has to be inactivated by an acid or alkaline step.

Temperature and pH should not exceed the limit of the the membrane supplier.

Contact your Novadan consultant for further instructions about dosage and directions for use.

After cleaning, the plant should be thoroughly rinsed with drinking water.

PRODUCTDATA

Colour	Brownish.
Physical state	Fluid.
Bulk density	~ 1,05 kg/l
pH Concentrate	~ 4,5
pH (Aqueous solution) 1%.	~ 4,5