

G.P.A.

General-purpose alkaline cleaner.

Introduction

The high standard of hygiene in food factories requires that processing surfaces not only be free of fats and food residues but also of water scales, milk stone and protein. G. P. A. was developed to fulfill these very strict requirements.

Features and Benefits

- 🐾 G.P.A. wets, emulsifies and removes animal fats, oils and other soils quickly and efficiently.
- 🐾 Does not contain caustic soda – safe to use in all manual cleaning operations.
- 🐾 Contains corrosion inhibitors – G.P.A. is harmless to painted surfaces and all materials normally used in food processing plants.
- 🐾 Dust free powder, which quickly dissolves even in cold water.
- 🐾 GPA is approved for use in registered export meat establishments.

Use Directions

a) General cleaning:

For floors, walls and equipment make a solution of 20 grams per 10 litres of warm water. Rinse with hot water.

b) Heavily Soiled floors:

Wet surface, sprinkle G.P.A. over heavily soiled areas. Scrub with broom – allow five minutes contact – hose off.

c) Dairy Industry:

For cleaning cheese vats, churns and tankers. Use G.P.A. at a rate of 20 grams per 10 litres of warm water. Rinse with warm water and apply a sanitizer (Haloform) as required.

Environmental Statement

- GPA is inherently biodegradable
- GPA is chlorine free

Safety Information

GPA is classified as HAZARDOUS according to the criteria of Safe Work Australia and is classified as a NON DANGEROUS GOOD according to the Australian Dangerous Goods Code.

Refer to our safety data sheet (SDS) for more information or consult your Chemform representative for further assistance.

Packages

200kg drums

PI06/10