

TECHNICAL BULLETIN



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MEM CLEAN EC1 ENZYME CLEANER FOR MEMBRANES

MATERIAL & FUNCTION

MEM CLEAN EC1 is a proprietary protease enzyme detergent for cleaning membranes. The protease enzyme loosens food matter by partially weakening the protein structure, and the combined effect of the mild detergent and agitation will assist in dislodging the mat of food and inorganic contaminants which tend to build up on the membrane.

APPLICATIONS

MEM CLEAN EC1 is suitable for use in cleaning most membranes utilized in the food industry.

DAIRY INDUSTRY

MEM CLEAN EC1 may be used in the cleaning cycle of dairy equipment to be cleaned by CIP. **MEM CLEAN EC1** will ensure the quick and efficient removal of protein soils.

MEM CLEAN EC1 can be used at concentrations of 0.1% to 0.3% at a temperature of up to 50°C. It should also be used in conjunction with a buffer (**MEM CLEAN 100** or **110** at about 0.5 to 1.0 %) to maintain a mildly alkaline environment. However the technical representative should consult advice on particular conditions suited to the membrane in use.

SAFETY NOTE

MEM CLEAN EC1 is a neutral liquid containing an enzyme. Enzyme solutions may produce skin sensitivity and the aerosol may cause breathing difficulties in asthmatics. Wear goggles and rubber gloves. Operators should refer to the MSDS for safety precautions.

PACKAGING

5, 15 and 200 Litre containers.

IMPORTANT NOTICE TO CUSTOMER

Since the use of this product is beyond the control of either seller or manufacturer, their only obligation shall be to replace any quantity of product which is proven defective. They cannot assume any risk or liability in excess of the purchase price of the product itself, which does not include labour or any consequential damages resulting from the use of this product. Determining the suitability of this product for any intended use shall be solely the responsibility of the user. ALWAYS TEST FIRST.