

TECHNICAL BULLETIN



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Date of Issue: 4/4/2016

Last revision: February 2016

File C:\Users\Conrado Concepcion\AppData\Local\Temp\WordHelper\MemCleanEC1.docx

MEM CLEAN EC1 ENZYME CLEANER FOR MEMBRANES

MEM CLEAN EC1

Contains <2% Protease; <10% betaine

DANGER

May cause allergy or asthma symptoms or breathing difficulties if inhaled

Causes skin irritation.

Causes serious eye damage

Avoid breathing dust/fume/ gas/mist/ vapours/spray. In case of inadequate ventilation wear respiratory protection. IF ON SKIN: Wash with plenty of soap and water. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. IF INHALED: If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing.

If experiencing respiratory symptoms: Call a POISON CENTER or doctor/ physician.

EMERGENCY INFORMATION: Fire: Not flammable. Spills: Absorb onto earth or absorbant material. Transfer to clean

labelled containers and dispose of according to local regulations. Additional information is listed in the Material Safety Data Sheet.

**IN AN EMERGENCY DIAL 000
POLICE OR FIRE BRIGADE**

ENZYME MEMBRANE DETERGENT

MEM CLEAN EC2 is an enzyme containing formulation for cleaning proteinaceous material from membranes. Directions for Use: Dilute 1:10 with water and add by proportionating pump to feed water.



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BATCH NO.

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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 matte of food and inorganic contaminants which tend to build up on the membrane.

APPLICATIONS

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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 consulted 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.