



Clearzym

Food safety without compromise

THE *DETERGENT* TO DESTROY ORGANIC FOULINGS AND BOOST PERFORMANCE

PRODUCT

- Natural Detergent certified by ECOCERT Greenlife according to the ECOCERT standard available at <http://detergents.ecocert.com/en>



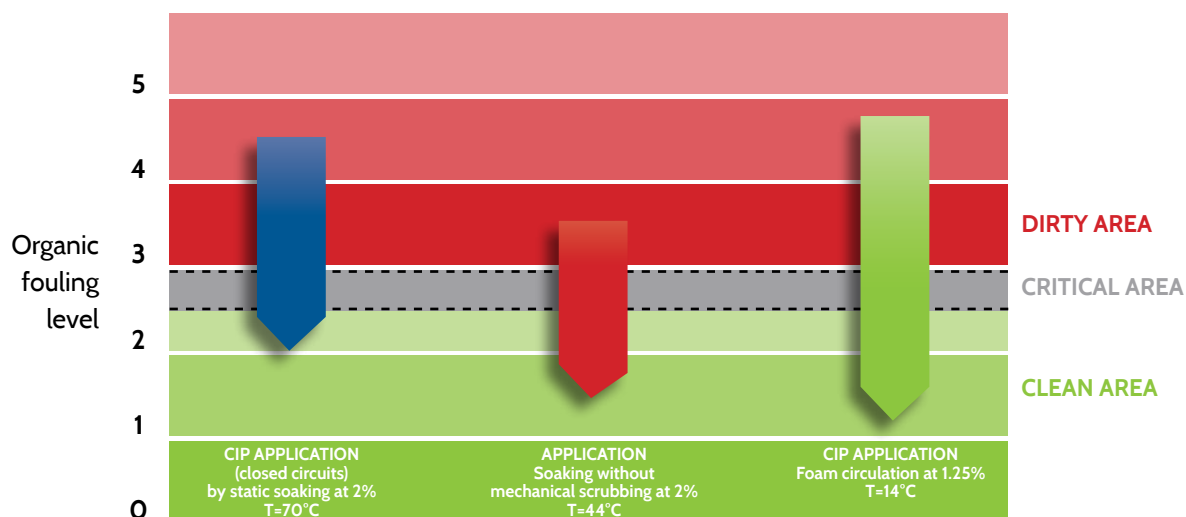
- Tri-enzyme formula (amylases, proteases and lipases)

ADVANTAGES

- Highly effective against all types of organic foulings
- Time saving
- Reduction of waste and non-conformity
- Water saving
- Non-corrosive: safe for equipment

RESULTS

Clearzym efficacy



ATPmetry test

APPLICATION

Clearzym
LT

Formula
for foam
application (10 to 60°C)

Clearzym
CIP

Formula
for application
in circuits by static soaking
and on equipment in washing
tunnels, (30 to 70°C)

SECTORS	FOOD PROCESSING (Dairy, meat & salt-curing, beverages, prepared meals, baked goods, pastries, etc.)	SUPPLY CHAIN (bottling, packaging, fruit & vegetable storage, etc.)
TREATED AREAS	Production room, hatchery, cooling room, conveyor belt, trolley, baking mould dough mixer, kneader, mixer, filler, proofer, drying room slicer, curing room bottler, etc.	Storage fridge, packaging room, greenhouse, production room, etc.

APPLICATION AREAS	SURFACES	CIP, Tunnels
RECOMMENDED PRODUCT	Clearzym <i>LT</i>	Clearzym <i>CIP</i>
APPLICATION	Foaming Application dose: 2 to 4% Method: foam gun or soaking Contact time: 20 min.	Non-foaming* Application dose: 0.5 to 2% Contact time: 15 to 20 min. <i>*refer to indications on labelling</i>



*Our experts will help you set up
a contamination control plan suited to your activity
while respecting the food safety chain.*

Technical data sheet available upon request

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