

## Orbin S Forte

Alkaline foam cleaner with active chlorine



### Properties

- dissolves grease and protein soiling
- bleaching and cleaning enhanced by active chlorine
- oxidative cleaning power
- phosphate-free

### Application

Orbin S Forte is an alkaline foam cleaner with a high proportion of active chlorine, which has a strong oxidative cleaning power against organic soiling. Orbin S Forte has been developed for cleaning in food processing companies such as the meat, fish and delicatessen industries. Especially in fish and poultry processing plants, problematic grease soiling is removed safely and quickly. Thanks to its high chlorine content, Orbin S Forte has a bleaching effect against discoloration caused by e.g. carotene or curry. Orbin S Forte cannot be used on aluminum. Using a suitable foaming system, a stable, well-adhering foam is achieved with an air outlet pressure of 4 to 6 bar.

Application recommendation:

1. Coarse dirt removal
2. Pre-rinse with water
3. Lather the surface to be cleaned with the specified contact time.
4. Rinse with water of drinking water quality

Alternating with alkaline cleaning, we recommend rinsing with water of drinking water quality after each rinse. After the third to fourth cleaning, change to an acidic foam cleaner.

### Dosing

#### Foam cleaning

Concentration	2,0 - 5,0 %
Temperature	20 - 50 °C
Exposure time	10 - 20 min.
Addition	After cleaning with Orbin S Forte, rinse with drinking water quality.

### Technical data

Density (20°C)	pH-value	Conductance (1%; 20°C)
1,14 kg / l	12 ; 1 %	4,25; 1% mS/cm

### Titration

Prepare 10 ml application solution and destroy the chlorine by adding a spatula tip of sodium thiosulphate. Titrate with 0.1 N hydrochloric acid against the indicator phenolphthalein.

Consumption (ml) x 0.67 = concentration in %

## Notes

### Storage:

Store the product only in the original container and in a frost-free place between +5 and +20°C. Avoid direct sunlight. Please reseal the container tightly after removing partial quantities.

This product is halal certified.

The certification was carried out with reference to the standards "BPJPH Decree No. 20 2023" and "OIC/SMIIC 50-1:2022" in product category K for the production, filling, storage and distribution of cleaning agents and disinfectants.

For commercial use only. This leaflet is for non-binding information only. The information is based on our current knowledge and experience. In any case, the user is obliged to carry out his own tests and trials to check the suitability of the products for his intended processes and purposes. The information in this leaflet does not constitute a guarantee for the quality and durability of the goods to be supplied by us. We reserve the right to make technical changes within the scope of what is reasonable. The current version of the corresponding EU safety data sheet must also be observed.