Diversey™

F&B Benefit™/MC

VC62

Phosphate-Free Liquid Chlorinated Cleaner

Description
Benefit detergent is a heavy duty, liquid chlorinated cleaner designed for circulation, pressure spray and foam cleaning of dairy, meat and food processing equipment.

Effective
- Removes protein films
- Good hard water control, free-rinsing, leaves no hard water films

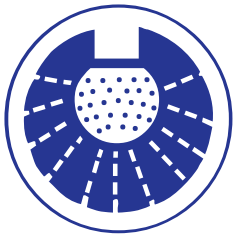
Cost-Effective
- Minimizes acid cleaning cycles in most clean-in-place (CIP) operations
- Low concentrations can be used to obtain excellent cleaning results

Easy-to-Use
- Can be fed and controlled automatically in CIP systems

Low Foaming
- Low foaming, improves rinsing, prevents pump cavitation and ensures full pipeline circuits

Phosphate-Free
- Reduces phosphorus in effluent
- Acceptable for use in areas that restrict phosphates

Discussion
Benefit detergent is a versatile non-phosphated, low foaming chlorinated cleaner for use in dairy, meat and food processing plants. Its primary use is in automated CIP systems to clean product equipment and lines. Excellent cleaning results are obtained in these systems using low concentrations. This product is excellent for CIP cleaning of bakery liquid fermentation systems. It can be used effectively in high pressure and foam cleaning systems with the use of foam additives.



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Use Instructions

CIP and Spray Cleaning: Cold process pipelines, tanks, bulk tanks and product lines.

1. Rinse equipment immediately after use.
2. Circulate solution using 1.6–8 mL/L (0.33–1 U.S. fl. oz./U.S. gal.) at 60–66˚C (140–150˚F) for 15–20 minutes.
3. Rinse with potable water.
4. Sanitize with the appropriate Diversey sanitizer.

High Temperature Short Time (HTST) Circulation Cleaning:

NOTE: Check gasket condition first, changing procedures can destroy old, poor condition gaskets.

1. Rinse unit immediately after use with cool water until discharge runs clear.
2. Circulate a Diversey CIP acid as directed for 30 minutes.
3. Rinse with warm water until all acid solution has been rinsed from unit.
4. Circulate solution using 8–12 mL/L (1–1.5 fl. oz./U.S. gal.) at 77–79˚C (170–175˚F) for 40–60 minutes.
5. Rinse with cool water until all Benefit solution has been rinsed out of unit and unit has cooled down.
6. Acid rinse using 1 mL/L (0.1 fl. oz./U.S. gal.) of a Diversey acid cleaner.
7. Sanitize unit just before production with the appropriate Diversey sanitizer.

For Canadian Use Only:

Egg Washing

1. Use 2 mL–12 mL/L of water (0.33–2 U.S. fl. oz. / U.S. gal.) to maintain a pH of 10.5 at temperatures between 40–50˚C (100–120˚F).
2. Eggs destined for human consumption should be rinsed thoroughly with potable water after use of this product.

Technical data

Certification	Acceptable for use in food processing facilities. NSF Nonfood Compounds Program Listed.
Color/Form	Clear pale yellow/green liquid
Specific Gravity	1.26
% Available Chlorine	3.0 (as packaged)
% P	0.0
pH (1%)	12.4
% Total Alkalinity (as Na_2O)	12.75

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Benefit detergent when applied at the recommended concentration and temperature, is suitable for use on the grades of stainless steel commonly found in the processed food industry. It is unsuitable for use on soft metals such as aluminum and galvanized materials. Always rinse surfaces thoroughly after use. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

Test Kit

Alkaline Test Kit #409879 or 409239

Precautionary Statement

Refer to current Safety Data Sheet.