

# SU120 Sanol

## Concentrated neutral detergent for manual use

### Description

**SU120 Sanol** is a concentrated, neutral, high-foaming liquid detergent designed for general-purpose application in the food, beverage and dairy Industries.

### Key properties

**Su120 Sanol** contains a concentrated blend of high foaming detergents and emulsifiers. Its balanced neutral formulation provides effective cleaning especially against oils and fats. It can be used on most types of surfaces including plastics and soft metals such as aluminium.

**SU120 Sanol** is recommended for manual and soak cleaning of all food preparation equipment, cooking vessels and utensils. It can also be used for cleaning floors, walls and work surfaces.

**SU120 Sanol** is high foaming and free rinsing. It is suitable for manual application with a cloth, brush or spray applicator and also for soak tank cleaning.

### Product Features & Benefits

- Highly economical
- Multi-purpose product
- Suitable for manual use
- Suitable for soft or hard water
- Non-perfumed product

### Use instructions

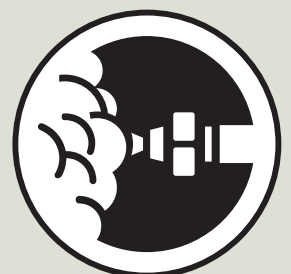
Use **SU120 Sanol** at concentrations between 0.1-1% v/v depending on type and degree of soiling. For specific details please refer to individual method cards.

### Technical data

Appearance	:	clear, pale brown liquid
Relative Density at 20°C	:	1.03
pH (1% solution at 20°C)	:	neutral
Chemical Oxygen Demand (COD)	:	400 gO <sub>2</sub> /kg
Nitrogen Content (N)	:	none
Phosphorous Content (P)	:	none

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

# VK9



Diverclean™



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## **Safe handling and storage information**

Store in original closed containers or (where applicable) in an approved bulk tank, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

## **Product compatibility**

**SU120 Sanol** when applied at the recommended concentration and temperature is safe for use on materials commonly found in the processed food industry. Always rinse surfaces thoroughly after use (within 1 hour). In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

## **Test method**

Not applicable

## **For More Information**

Please contact your local JohnsonDiversey representative.

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