



# EDI-CHLOR

Food Grade Stable Liquid Sodium Hypochlorite

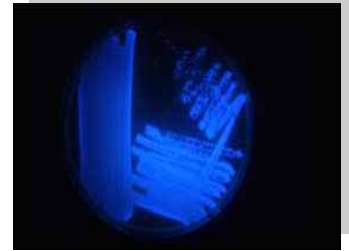
**Containing 14-15% Stabilised Sodium Hypochlorite.  
Non-selective in action. Edi-Chlor has a wide range of uses  
within the Food, Dairy and Brewing industries.**

## Areas of Use

**EDI-CHLOR** is a highly concentrated, powerful, stabilised steriliser / disinfectant. Widely used throughout the food, dairy and brewing industries as a terminal disinfectant to sterilise / disinfect work surfaces, walls, floors and processing or cutting equipment.

## Kills Algae

**EDI-CHLOR** also kills and removes even heavy mould and algae growth from hard surfaces including glass, stainless steel, plastic, concrete and painted or coated surfaces.



## Antibactericidal Activity

**EDI-CHLOR** contains 140,000 ppm available chlorine. It has a wide anti-bacterial spectrum and it is effective against most vegetative forms of micro-organisms (excluding mycobacterium). There are no known examples of micro-organisms developing an increased resistance to **EDI-CHLOR**.

## Environmentally Safe

**EDI-CHLOR** does not contain chlorinated solvents or other additives which are not accepted by water Authorities. After rinsing to drain **EDI-CHLOR** is readily de-activated.

## Foam Control

**EDI-CHLOR** is a non-foaming product, suitable for use in conditions of high pressure and turbulence found in typical C.I.P systems.

## Method of Use Dilution 1:500 w/w

### Terminal Steriliser/Disinfectant For All Surfaces

Spray or wash **EDI-CHLOR** solution over walls, floors and equipment. Leave to air dry.

### Work Surfaces. Utensils

Wipe all food surfaces and utensils with diluted product. Leave to dry.

Soak cutting equipment in dilution solution for approx 1 minute. Rinse off and dry

**CIP:** Pre-rinse all tanks with cold water. Make up solutions of **EDI-CHLOR** with water, allow to circulate for up to 30 minutes then run to waste. Rinse with clean water and allow to drain.

**Algae Removal:** Make up solution. Apply to surface using sponge, mop or spray. Scrub over and rinse off with water.

Abattoirs/Catering&Kitchens/FoodIndustry//03/2008



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## Material Safety Data Sheet

All the information on this sheet relates to the concentrated product only, in use dilution will decrease any possible hazard significantly.

### Manufacturer

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<b>1. IDENTIFICATION</b>	Edi-Chlor	
<b>2. HAZARDS IDENTIFICATION</b>	Product corrosive	
<b>3. COMPOSITION</b>	A stabilised blend of Sodium Hypochlorite	
<b>4. FIRST AID MEASURES</b>	EYES SKIN INHALATION INGESTION	Flush with copious amounts of water and seek medical advice Wash with soap and water Not applicable In the unlikely event of ingestion seek medical aid immediately Give nothing by mouth to an unconscious person
<b>5. FIRE HAZARD &amp; FIRE FIGHTING PROCEDURES</b>	Non flammable	
<b>6. ACCIDENTAL RELEASE MEASURES</b>	SMALL SPILLS LARGE SPILLS	Wash away with water Cover with sand and earth. Pickup and hold for waste disposal
<b>7. HANDLING AND STORAGE</b>	Closed containers above 5°C	
<b>8. EXPOSURE CONTROLS AND PERSONAL PROTECTION</b>	RESPIRATORY PROTECTION VENTILATION PROTECTIVE GLOVES EYE PROTECTION OCCUPATIONAL EXPOSURE LIMIT	Not applicable Not applicable Wear PVC or Rubber Gloves Wear goggles Not applicable
<b>9. PHYSICAL AND CHEMICAL PROPERTIES</b>	PHYSICAL STATE COLOUR ODOUR FLASHPOINT SOLUBILITY SPECIFIC GRAVITY	Liquid Pale Green Alkaline Non Flammable Water Soluble 1.275 + -0.01 @ 20°C
<b>10. STABILITY &amp; REACTIVITY DATA</b>	CHEMICAL REACTIVITY STORAGE STABILITY INCOMPATIBILITY HAZARDOUS DECOMPOSITION AND COMBUSTION PRODUCTS	Reacts as an Alkali Stable Acids and Acidic Material Chlorine fumes
<b>11. TOXICOLOGICAL INFORMATION</b>	EYES SKIN INHALATION INGESTION	Corrosive Corrosive Not applicable Harmful/Corrosive
<b>12. ECOLOGICAL INFORMATION</b>	Not classified as dangerous to the environment	
<b>13. DISPOSAL CONSIDERATION</b>	As per current rules of local authority	
<b>14. TRANSPORTATION INFORMATION</b>	Contains Sodium Hypochlorite	Corrosive. Packing Group II UN 1791
<b>15. REGULATORY INFORMATION</b>	LABELLING INFORMATION Contains 14/15% Sodium Hypochlorite	
<b>RISK PHRASES</b>	R34	Causes burns
<b>SAFETY PHRASES</b>	S24/25 S26 S27 S36/37/39 S45	Avoid contact with skin and eyes In case of contact with eyes, rinse immediately with plenty of water and seek medical advice Take off immediately all contaminated clothing Wear suitable protective clothing, gloves and eye/face protection In case of accident or if you feel unwell, seek medical advice immediately (show the label where possible)
<b>HAZARD SYMBOL</b>	Corrosive	
<b>16. OTHER INFORMATION</b>	1st September 2007	

The information contained in this document is provided in accordance with the requirements of Chemicals (Hazard Information & Packing) Regulations. The product should not be used for any purpose other than as stated on the label without obtaining specific written instructions directly from the supplier's Head Office. As specific conditions of use are outside the supplier's control the user is responsible for ensuring the requirements of relevant legislation are complied with. The user assumes all liability for damage or injury caused from abnormal use, failure to follow recommended practices & any hazard inherent in the nature of the product.