

Diversey Divosan Forte

Disinfectant based on 15% peracetic acid

Description

Divosan Forte is a high-activity oxidising disinfectant based on peracetic acid for use in the food, beverage, dairy industries and professional laundry.

Key properties

Divosan Forte is a stabilised peracetic acid solution (15%) which is nonfoaming and completely free-rinsing. It is a highly effective disinfectant against all types of micro-organisms including bacteria, yeasts, fungi, spores and viruses.

Divosan Forte is specifically formulated as a terminal disinfectant for use in automated CIP systems. It also has in laundry excellent bleaching effect and perfect stain removal properties.

Divosan Forte is designed for automatic injection using suitable CIP dosing and special laundry dosing equipment.

Benefits

- Highly concentrated product for optimum cost-effectiveness
- Versatile and effective CIP disinfectant, can be used in breweries, dairies, soft drinks plants and throughout the processed food industry
- Powerful oxidising action also assists stain removal and deodorises
- Free-rinsing and non-tainting ensures safe for all food applications
- Low environmental impact, breaks down to materials that are innocuous for waste water treatment
- Suitable for use in soft or hard water

Use instructions

Use **Divosan Forte** at concentrations between 0.04-2% w/w (0.03-1.8% v/v) depending on application. Always rinse thoroughly after use. For specific details, please refer to individual method cards.

Technical data

Appearanceclear, colourless liquidRelative Density at 20°C1.12pH (1% solution at 20°C)3.0Chemical Oxygen Demand (COD)noneNitrogen Content (N)nonePhosphorous Content (P)< 0.1 g/kg</td>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 or (where applicable) in approved bulk tank, away from sunlight and extremes of temperature. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

VT6







Diverflow™



Divobrite™

Diversey Divosan Forte

Product compatibility

Divosan Forte 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 cuprous materials and on soft metals such as aluminium. Always rinse surfaces after use (within 1 hour).

Test method	
Reagents:	0.1N Potassium permanganate
	0.1N Sodium thiosulphate
	Potassium iodide (10%)
	Sulphuric acid (25%)
	Starch indicator solution (1%)
Procedure:	Add 20ml of sulphuric acid solution to 50 ml of test solution.
	Add potassium permanganate solution, a few drops at a time, until there is
	a permanent pink colour. Then add 5ml potassium iodide solution and 2
	ml starch indicator and titrate with sodium thiosulphate until colourless.
Calculation:	% w/w Divosan Forte = titre (ml) x 0.05
	ppm peracetic acid (PAA) = titre (ml) x 76

Microbiological data

EN 1276: passed at 0.0375% dilution in hard water (300ppm as CaCO3), no soil and 5 minutes contact time. EN 1650 (yeast): passed at 0.35% dilution in hard water (300ppm as CaCO3), low soil (0.03% bovine albumin) and 15 minutes contact time.

EN 1650 (Aspergillus): passed at 2% dilution in hard water (300ppm as CaCO3), low soil (0.03% bovine albumin) and 15 minutes contact time.

Available pack sizes

Pack size 20L