

STAR SUPER CIP

A chlorinated caustic cleaner for the food and dairy industry.

❖ **BENEFITS**

- ❖ Highly Concentrated Chlorinated Caustic Cleaner
- ❖ Effectively Removes Protein Staining
- ❖ Low Foaming Surfactant for Quick Soil Penetration
- ❖ U.S.D.A. accepted in all areas

❖ **DESCRIPTION**

STAR SUPER CIP is a highly chlorinated caustic cleaner developed specifically to meet the needs of the food processing industry. It is designed to be a low foaming CIP cleaner that will effectively remove protein soils as well as stains from fats and oils at low concentrations. The amount of chlorine in this product will control the bluing found on stainless steel after heat processing of protein based products. This reduces sticking of cheese to vats and the build up of milk protein on heating coils. STAR SUPER CIP is also an excellent brewery cleaner. The same effective chlorine package used to remove milk soils works very well in brew kettles and fermentors.

❖ **PROPERTIES**

APPEARANCE WHITE TO STRAW COLOR GRANULAR
 ODOR CHLORINE TYPICAL
 FOAM LOW
 % AVAILABLE CHLORINE 1.75 MINIMUM
 TOTAL ALKALINITY30.0 MINIMUM

❖ **GENERAL USE DIRECTIONS**

Immediately after processing rinse thoroughly with warm water. Make a solution using 1/2 to 1 oz. STAR SUPER CIP for each gallon of water used. (1 pound to every 15 to 30

gallons.) Wash by circulating this solution for 15 to 30 minutes at a temperature of 140° to 160°F. Drain System. Acid rinse the systems using ACID CLEANER #5 at a rate of 1 oz. to 10 gallons of water. (See the ACID CLEANER #5 label for more information.) Drain system and rinse with potable water. Just prior to processing, sanitize the food contact surfaces as directed by local health codes.

In CIP use, the concentration of Star Super CIP will vary depending on the soil load of the vessel. The following concentrations are recommended.

Soup Kettles: Use 2 ounces per gallon of water. Boil solution for 25 to 35 minutes at temperatures between 140-160° F. Rinse with potable water.

CIP: Use ½ to 1 ounces per gallon of water. Circulate solution for 25 -35 minutes at temperatures between 140-160° F. Rinse with potable water.

Cheese Vats, Double "O", and Starter Vats: Use 1 to 2 ounces per gallon of water. Circulate solution for 30-40 minutes at 140-160°F. Rinse with potable water.

❖ COMPLIANCE

STAR SUPER CIP is authorized by the U. S. Department of Agriculture for use in official meat, poultry, rabbit, and egg processing establishments. After use, surfaces must be rinsed with potable water.

❖ SAFETY

DANGER: CAUSES SEVERE BURNS TO SKIN AND EYES. HARMFUL OR FATAL IF SWALLOWED. Contains caustic soda and sodium dichloro-s-triazinetron. Avoid contact with skin or eyes. Avoid breathing dust. Wear protective clothing when handling this product; gloves, goggles, boots and respirator. Do not take internally. Do not mix with acids or a violent reaction may occur forming chlorine gas. Do not mixing with hot water may cause a violent reaction. Avoid soft metal contact.

FIRST AID:

For Eyes: Hold eyes open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first five minutes. Then continue rinsing. Call Poison Control Center or doctor for treatment advice.

If Swallowed: Call Poison Control Center or doctor immediately for treatment advice. Have person sip on a glass of water if able to swallow. Do not induce vomiting unless told to do so by the Poison Control doctor. Do not give anything to an unconscious person.

If on Skin or Clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call Poison Control Center for treatment advice.

If Inhaled: Move person to fresh air. If person is not breathing call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth if possible. Call a Poison Control Center or doctor for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measure against circulatory shock, respiratory depression and convulsion may be needed.