

LASER CHEMICALS adopts the NSF International Mark of Quality

As part of our ongoing mission at Laser Chemicals to deliver a best of breed, world-class range of high quality, risk managed products, we have registered 23 of our most popular lines with the NSF Nonfood Compounds Programme. Previously endorsed by the SABS Mark - we now take pride in ensuring their safety for appropriate use, having passed the stringent and thorough toxicology testing under the watchful eye of NSF International. NSF International is the only independent, third-party organisation that offers product registration for nonfood compounds such as lubricants, cleaners and water treatment chemicals used in food and beverage processing.

Whilst we at Laser Chemicals are confident that our products meet the necessary regulatory requirements, we always advise on the strict adherence to manufacturer's instructions at all times when in use.

Below are listed the 23 products successfully registered. We will update and post our product listings online as more are registered with NSF International.



Nonfood Compounds
Program Listed
C0362805



MADE WITH
BIODEGRADABLE
RAW MATERIALS

Since the levels of perfumes and dyes incorporated in our products are minimal, it is deemed that the final dilution of the ingredients should not be harmful to the environment.

LIQUID VOLUMES 5L (x4) | 25L | 210L **DRY POWDER VOLUMES** 5kg | 25kg

CERTIFIED PRODUCTS

1 **ACID-CLEAN 158947** (A3)

A concentrated acid detergent for effective cleaning and descaling of process equipment after cleaning with Laser Alkali - Clean. Acid-Clean removes milkstone, mineral deposits and build ups. Use between 0.5% - 1.0% at 60° C for 30 - 40 minutes.

2 **ALKALI-CLEAN 158946** (A2)

A concentrated heavy duty alkaline cleaning agent for CIP, bottlewashing and spraycleaning applications at all water hardness in the food industry. Use between 0.8% - 1.5% active caustic solution at 65° C - 85° C for 30 - 40 minutes.

3 **ALLCLEAN 160002** (A1)

An effective general purpose cleaner and degreaser for all applications, which contains only biodegradable raw materials and is environmentally friendly. Suitable for use in and around food processing areas. Dilute with up to 20 parts water.

4 **ANTIBAC 500 [1] 156481** (A1) (D1)

QAC disinfectant and sanitiser for all areas. Dilute 1 part with 20 parts water. Allow 5 minutes contact time for 99.9% kill count before rinsing with water.

5 **ANTIBAC 5000 [1] 156480** (A1) (D1)

QAC disinfectant and sanitiser for all areas. Dilute 1 part with 20 parts water. Allow 5 minutes contact time for 99.9% kill count before rinsing with water.

6 **BE369 156482** (A1)

An environmentally friendly detergent and all surface cleaner. Contains only biodegradable raw materials that are approved for use in all food processing plants. Dilute with up to 100 parts water.

7 **BIO-SPRAY SURFACE SANITISER [1] 161555** (D2)

A ready to use broad spectrum disinfecting surface spray. Suitable for food contact surfaces. Our active ingredient is a high performing, non-sensitizing biocide without MRL, a highly effective biocide amine with broad spectrum microbiocidal properties. Leave for 10 min before washing off.

8 **CHLORINE-CLEAN 158949** (A1)

A non-foaming chlorinated liquid detergent and disinfectant for effective cleaning and sanitising of milk receiving areas in the dairy industry. Use at 1% solution at 20° C - 60° C for 30 - 40 minutes. AVOID TEMPERATURES ABOVE 65° C.

9 **CHOP CHOP 156483** (A1)

Specifically formulated for cleaning, stain removal and sanitising of chopping boards and utensils in the meat, fish and poultry industries. Dilute with up to 20 parts water.

10 **DISSOLVE 156486** (A1)

Formulated for the food industry for day to day maintenance cleaning and removal of grease and grime on floors, walls and machinery. Particularly effective for the removal of animal fats, protein, fish slime and vegetable matter from all surfaces. Dilute with up to 60 parts water.

11 **DS50 156488** (A1)

Formulated for the food industry for day to day maintenance cleaning and removal of grease and grime on floors, walls and machinery. Particularly effective for the removal of animal fats, protein, fish slime and vegetable matter from all surfaces. Dilute with up to 60 parts water.
(Colourless)

12 **ECOCLEAN 160327** (A2)

A concentrated heavy duty alkaline detergent for Heat Exchangers and general CIP. Ideal for use with extremely hard water and specifically formulated to clean HTST plate heat exchangers. Use between 1 - 3% v/v solution for 30 - 40 minutes.

CERTIFIED PRODUCTS (contd.)

- 13 FS101 156489 (A1)**
A heavy duty food surface contact cleaner. No need to rinse. Dilute with up to 60 parts water.
- 14 FSCC 156491 (A1)**
A heavy duty food surface contact cleaner. No need to rinse. Dilute with up to 60 parts water.
- 15 KLEENFOAM [1] 158951 (A1)**
A heavy duty chlorinated alkaline detergent and sanitiser for foam cleaning the exterior of tanks, filling machines, conveyors, walls, floors and all types of equipment and surfaces in the food industry.
- 16 KLEENSPOT [1] 156635 (D1)**
A concentrated organic chlorine disinfectant powder, sanitiser and general cleaner. For use in the food industry. For fast and effective broad spectrum kill. Suitable as a bathroom and toilet bowl and urinal cleaner and disinfectant. Ideal for daily mop cleaning and disinfecting
(also available in 30gm sachets.)
- 17 LASERSAN [1] 161100 (D1)**
A premium liquid sodium hypochlorite sanitiser for effective versatile sanitizing. Use between 0.3% - 1.0% v/v.
- 18 MF202 156492 (A1)**
An extra heavy duty, liquid cleaner and degreaser for use in the food industry that dissolves heavy grease and grime. Highly effective for removing sugar, caramel and molasses. Dilute with up to 40 parts water.
- 19 MULTICLEAN 156493 (A1)**
An extra heavy duty, liquid cleaner and degreaser for use in the food industry that dissolves heavy grease and grime. Highly effective for removing sugar, caramel and molasses. Dilute with up to 40 parts water.
- 20 PENOIL FG 156494 (H1)**
A chain and roller lubricant, light rust remover, rust inhibitor, penetrating oil, cleaner and degreaser. Economical replacement of aerosol use.
- 21 PERIFOAM [1] 158962 (D1)**
Peroxide based sanitiser for rapid disinfecting of all bacteria, yeast, mould and viruses.
- 22 PERISAN [1] 158961 (D1)**
A peroxide based sanitiser for rapid disinfecting of all bacteria, yeast, mould and viruses. Use at ambient temperature between 0.3% - 0.5% solution.
- 23 SUPREME OVEN CLEANER 156495 (A1)**
Supreme Oven Cleaner is a caustic oven cleaner for convection ovens. Use product as is through detergent dispenser, in conjunction with Laser Auto Dish Rinse Aid. Rinse with clean water. Consult oven manufacturers instructions for wash and rinse cycle use.

Information correct as of 10 September 2020

NSF CATEGORY CODES

- A1** - Compounds for use as a general cleaner.
- A2** - Compounds for use only in soak tanks or with steam or mechanical cleaning devices.
- A3** - Acid cleaners.
- D1** - Antimicrobial agents always requiring a rinse.
- D2** - Antimicrobial agents not always requiring a rinse.
- H1** - Lubricants with incidental contact.
- [1]** - This product is not registered for use in the United States of America.

Note: Additions shall not be made to this document without prior evaluation and acceptance by NSF.