

Product Data Sheet

Product Code: QFO

Issued: 30/1/2017

What is Q-Foam?

Q-FOAM is a concentrated acidic, foaming cleaner and sanitiser for use in food processing and beverage production areas. It is designed to remove stubborn protein, scale, milkstone and rust from typical food processing surfaces.

Q-FOAM is based on a blend of different quaternary ammonium compounds and is activated by phosphoric acid so it works where chlorinated alkaline detergents are not so effective. Q-FOAM is a powerful bactericide.

Key Benefits

- ✓ High foaming
- ✓ Cleans and sanitises in one step
- ✓ Removes stubborn protein, scale, milkstone and rust
- ✓ Effective on a wide range of bacteria
- ✓ Safe on aluminium
- ✓ Works in soft or hard water, and seawater

How Does It Work?

Q-FOAM is a liquid cationic detergent sanitiser with ingredients to lift and emulsify fats and oils (non-ionic surfactants), soften water and kill germs (quaternary ammonium compound). Q-FOAM is effective at destroying a wide range of gram-positive and gram-negative bacteria as well as moulds and fungi. It is a low toxicity product and is stable to light and heat.

For Use On...

Q-FOAM is a concentrated food-grade cleaner and sanitiser for use in kitchen and food processing areas. It is an excellent cleaner and degreaser for general surface cleaning, sink washing of pots and pans, floor cleaning equipment such as filling machines, cookers, tables, non-porous cutting implements, conveyor belts and mixing pans. When washed with Q-FOAM, these items are rendered clean and free from bacteria.

Technical Data

Properties



COLOUR – Colourless transparent liquid
ODOUR – Odourless
pH = 0.5 – 2.0
FOAM HEIGHT – high, stable foam

Environmental Care



Q-FOAM conforms to all statutory environmental requirements. It is based on safe ingredients selected to perform efficiently so there is no waste or damage. Q-FOAM is non-flammable and based on biodegradable surfactants. Q-FOAM containers will be cleaned and reused if returned to Agar Cleaning Systems Pty Ltd., significantly reducing plastic usage and waste. They can also be recycled.

Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".
First Certified: 30 April 1996 SAI Certificate No.: QEC7358

Approval

Q-FOAM meets the requirements for use as a Category 7 Sanitiser/Detergent for use in export registered meat establishments by the Australian Quarantine and Inspection Service (AQIS), Department of Agriculture, Fisheries and Forestry.

Application

- Do not mix Q-FOAM with any other chemicals.
- Remove all food and food packaging from the area before cleaning.
- Scrape off loose soil and remove.
- Dilute Q-FOAM with hot water as follows:
 - **General Sanitising**
4mls per litre of water (410ppm)
 - **Clean and sanitise lightly soiled areas**
8mls per litre of water (820ppm)
- Apply the solution by spray gun, foam gun, mop or sponge and allow time for Q-FOAM to break down the soilage. Scrub with scourer pad or nylon brush if necessary. For good hygiene, allow Q-FOAM solution to remain in contact with surface for 8 minutes.
- Rinse product-contacting surfaces with potable water after use on food contact surfaces.

Available in: 5L, 20L

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.