Rhütten®
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Community and Ho.Re.Ca. | Cleaning and Maintenance for the Food Industry

MULTISGRASS

Neutral degreaser for the food industry

REV. 5/20-06-2018

AVAILABLE FORMAT	
Item	Format
220725	kg 12
220658	kg 25
200811	kg 230
200812	kg 1200

USE

Dilute the product in water at 3% to 5% depending on the type of dirt, then apply using a sponge or brush. Lastly, rinse thoroughly.

PHYSICAL-CHEMICAL CHARACTERISTICS

Chemical classification	Anionic solution
Physical state	Liquid
Solubility in water	In every ratio
Color	Colourless
pH	10 ± 1
Density	1,010 ± 0,020 g/ml

Refer to the safety data sheet for hazard information and precautions.

USAGE

Degreasing and sanitising detergent specially formulated for removing dirt from all washable surfaces in dairies and food processing plants in general. Thanks to the special substances it contains that perform a saponifying action against oil and fatty residues of animal or vegetable origin, the product can thoroughly cleanse worktops, equipment in general, tableware, containers, tiled surfaces, work utensils, etc. Formulated with a neutral pH and with no solvents or scents that could contaminate food or cause irritation to the hands.

The above information is based on experience, tests and current documentation. In the event of improper use of the product and non-compliance with the necessary precautions, the information provided does not constitute a guarantee and does not entail any legal liability.

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