

Food Manufacturing Guide

A comprehensive chemical
product guide for Australian food
manufacturers

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nowchem
When smarter chemistry matters

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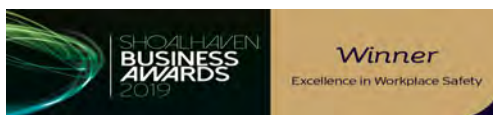
Welcome



Nowchem aerial site photo, supplied by Lightstorm Photography (2015)

Nowchem is proud to be an Australian owned and operated company that has extensive experience in the food manufacturing industry. We can provide you with a vast range of chemical, janitorial and paper products that can help your site be as hygienic and safe as possible.

Nowchem is a family owned business since 1977 and continuously strives to create cleaner living through a diverse range of high-quality products designed specifically for the food manufacturing industry. We are devoted to providing you with the best service and we take on this responsibility with integrity. As an ISO 9001:2008 certified manufacturer for over 20 years, quality is a cornerstone of all activities on site and because of this we are seen as one of Australia's leading chemical manufacturers.





Alkaline Cleaners

Alkaline Cleaners

Alkaline cleaners are primarily used to dissolve and emulsify fats, oils and proteins in food cleaning applications. They're a highly effective solution to food production cleaning however, this can be dependent on specific time expenditure, temperature and chemical concentration level.



Food Service Degreaser	Light Alkaline Degreaser
NCFSD5	5 Litre
NCFSD20	20 Litre

Food Service Degreaser is a highly popular cleaner that is both safe and effective for use in various food industry environments. Food Service Degreaser contains water soluble solvents and surfactants and is food industry approved. It has been especially formulated to be used as a multi-purpose cleaner for flooring, cooking area, food preparation areas and more.

Food Service Degreaser's medium foaming characteristics makes it suitable for use in hand pumps and high-pressure equipment and is safe for all septic and waste treatment systems and will not affect waste systems when diluted.

Directions for Use

Recommended Dilution: 50mls per 1L with potable water (may be used higher or lower as required)

Mop or spray on to surface and remove excess solution with mop or cloth. Always use a separate mop or wipers from those used with disinfectants or sanitisers. For walls, floors, equipment and hard surfaces, wipe or spray on and leave for 10 minutes for effective penetration of fats and proteins. For rinse free wipe surfaces with a cloth or towel until dry.

Please Note: Do not use in CIP system due to foam. Rinse all food contact surfaces with potable water.



Kleenz All	Alkaline Degreasing Detergent
NCKA5	5 Litre
NCKA20	20 Litre

Kleenz All has been especially formulated for the removal of heavy fat, grease and oil on such surfaces as metal, concrete, plastic, rubber and aluminium. Kleenz All is a special blend of water soluble solvent and surfactants and is ideal for the removal of fats from hard surfaces and cooking grease from food preparation areas. Kleenz All is an excellent water soluble non-flammable degreaser for the cleaning of grime and oil from machinery. Its performance characteristics make it suitable for use through hand pumps and high pressure equipment.

Directions for Use

Machine and light duties: Dilute 25mls per litre of water

Medium to heavy soiling: Dilute 50mls per litre of water

Heavy grease: May use a lower dilution, spot test or consult a sales technician

Caution: Only use dilute solutions on aluminium as Kleenz All may etch this surface. Do not use on glass or Perspex.



Super SC	Alkaline Degreasing Detergent
NCSSC5	5 Litre
NCSSC20	20 Litre

Super SC has been especially formulated for the removal of heavy fat, grease and oil on surfaces such as metal, concrete, plastic, rubber and aluminium. Super SC is a special blend of water soluble solvents and surfactants, giving it a versatile cleaning application from the removal of cooking grease from food preparation areas to the removal of body fats and soap scum from showers. Super SC is an excellent water soluble non-flammable degreaser for the cleaning of grime and oil from machinery, with its low foam characteristics making it suitable for use through hand pumps and high pressure equipment.

Directions for Use

Machines & light duties: Dilute 20mls per 1L of water

Medium to heavy soiling: Dilute 50mls per 1L of water

Heavy Grease and grime: test a lower dilution on an inconspicuous area, or contact your sales technician



Liquid Caustic Soda 50%	Sodium Hydroxide Solution
NCCS505	5 Litre
NCCS5015	15 Litre
NCCS50200	200 Litre
NCCS501000	1000 Litre

Liquid caustic is a highly concentrated alkaline liquid for both general and CIP cleaning in the food and dairy industries. This product may also be used for concrete cleaning and for pH correction in potable water and waste water treatment systems. Liquid Caustic may also be used as a drain cleaner and un-blocker and treatment of metals for welding and painting etc.

Directions for Use

General cleaning of dirt and soils dilute Liquid Caustic Soda 50% 10mls per litre of water. Scrub surface and then rinse thoroughly with potable water to remove residues.

C.I.P Cleaning - Dilute Liquid Caustic Soda 50% 10ml to 20ml per litre of water at 60-85°C. Circulate solution for 25 to 45 minutes. Rinse thoroughly with potable water.

Alkaline Cleaners



Circulation Cleaner No. 4	Alkaline Clean-In-Place Detergent
NCCC415	15 Litre
NCCC4200	200 Litre
NCCC41000	1000 Litre

Circulation Cleaner No. 4 is a highly concentrated alkaline cleaner especially formulated for both general and CIP cleaning in the dairy and food manufacturing and service industries. Its concentrated formula makes this a very powerful cleaner which will make light work of heavy build ups. CC#4 contains no perfumes and is safe for food contact surfaces such as mixing bowls, mixing tanks, ovens and other food cooking surfaces where high build ups of grease and proteins occur. Circulation cleaner also contains a built-in descaling agent to reduce CIP and prolong the need for acid based CIP descaling.

Directions for Use

PLEASE ENSURE PERSONAL PROTECTIVE EQUIPMENT IS WORN WHEN USING THIS PRODUCT.

General Cleaning – Dilute 10mls per 1L of water. Scrub surface and then rinse thoroughly with potable water to remove residues.

CIP Cleaning – Following the initial rinse, dilute 15-30mls per 1L of water at 60-85°C. Circulate solution for 20-40 minutes. Rinse thoroughly with potable water. Test with pH strips.

Active Ingredient: Sodium Hydroxide 600 g/L



Chlor Kleen Powder	Alkaline Powdered Detergent
5570	10kg

Chlor Kleen Powder is a heavy duty alkaline powdered cleaner which will remove oil, grease and other stains from concrete floors and tiled areas. Chlor Kleen is also an excellent CIP booster in clean in place cleaning applications, providing increased removal of burnt product proteins and aiding in stain removal. Chlor Kleen is ideal on workshop floors, food processing plant wet areas and other areas.

Directions for Use

For heavy oiled areas wet with warm to hot water. Sprinkle Chlor Kleen Powder over the stain and broom or scrub the oily area using approximately 1 cup per 10m². Hose off with hot wash gun or hose and repeat if necessary.

For CIP add 1kg per 1000L of water with a final caustic level of 0.8 to 1.2%. Rinse with fresh water once complete. Always test on a small area prior to use to ensure desired results are achieved.



Truck Wash	Alkaline Degreasing Detergent
NCTW5	5 Litre
NCTW20	20 Litre

Truck wash is an excellent water soluble non-flammable cleaner and degreaser for the cleaning of dirt, grime and oil from trucks and machinery as well as taut liners and truck bodies. Truck wash is odourless and is formulated for minimum irritation to workers, with its medium foaming characteristics making it suitable for use through hand pumps and high pressure equipment. When diluted 1:20 with water it will not exceed pH requirements for sewer disposal.

Directions for Use

Recommended Dilution: 50mls per 1L of water.

Spray solution over vehicle with spray gun of high pressure. Allow to soak for 10 minutes. Hose off solution under pressure. Machines of high pressure may use lower dilutions. Can be brushed on for heavily soiled areas.



Scrubber LF	Alkaline Water Soluble Degreaser
NCSLF5	5 Litre
NCSLF20	20 Litre

Scrubber LF is a special blend of water soluble solvent and surfactants designed for use in auto floor scrubbing machines. Scrubber LF is an excellent water soluble non-flammable degreaser for the cleaning of grime and oil from machinery. It is also suitable for the cleaning of taut liners and truck bodies. Its medium foaming characteristics makes it suitable for use through hand pumps and high pressure equipment. Scrubber LF is odourless and is formulated for minimum irritation to workers when used through pressure equipment.

Directions for Use

Carpet Cleaning

Pre-Spray dilute at 100mls per litre for heavily soiled carpets, down to 20mls per litre for general maintenance cleaning. In extraction machines dilute from 8-15mls per litre of water, depending on soiling. Spotting, dilute 150mls per 1L with water for removal of grease, oil and dirt build ups.

Industrial and Floor Scrubbing Machines

For use in pressure machines, floor scrubbers and light duties dilute 25mls per 1L of water. For medium to heavy soiling dilute up to 50mls per litre. Areas of heavy grease and grime test at a lower dilution on the surface, or consult your sales representative. Use of a defoaming agent may be required to reduce foam in waste tanks.

Alkaline Cleaners



Dish Machine Liquid	Alkaline Degreasing Detergent
NCDML5	5 Litre
NCDML20	20 Litre

Dish Machine Liquid is a highly concentrated alkaline cleaner especially formulated for the cleaning of crockery, glasses and cutlery in automatic dishwashing units. Dish machine liquid contains a descaling agent to help keep your machine sparkling clean, saving you significant time and money.

Directions for Use

For best results use in conjunction with an automatic dispenser. If the dish machine unit is not equipped with an automatic dispenser then the product may be hand dosed. For initial fill add 125mls (1/2 cup) per 10L of water into the wash tank. Then to maintain add 20ml (1 tablespoon) of liquid every 3 washes.

For best results ensure that the tank is emptied and cleaned at the end of each shift.

For best results use in conjunction with Nowchem Rinse Aid to assist in streak free drying of plates, glassware and cutlery.



Rinse Aid	Alkaline Drying Agent
NCRA5	5 Litre
NCRA20	20 Litre

Rinse Aid is a highly concentrated drying agent especially formulated to aid in the drying of crockery, glasses and cutlery in automatic dishwashing units. Rinse Aid contains an anti-crazing agent to help keep your glasses from clouding and to keep your cutlery sparkling, saving time on polishing. Rinse aid improves drying time and allows for greater speed of service in commercial kitchens.

Directions for Use

For best results use in conjunction with an automatic dispenser. If the machine is not equipped with a unit the product may be added to rinse tank or rinse aid reservoir.

Ensure that the wash tank is emptied and cleaned at the end of each shift.



Hot Plate Cleaner	Alkaline Degreasing Detergent
NCHPC5	5 Litre
NCHPC15	15 Litre

Hot Plate Cleaner is a highly concentrated alkaline cleaner especially formulated for the cleaning of hot plates and grills in restaurants and hotels. The product is also an effective oven cleaner, eliminating the need to purchase two products. Hot Plate Cleaner will remove heavy build ups of fats, oils and grease that has been baked on due to heat or age. Hot Plate Cleaner contains potassium hydroxide and specialised surfactants and is a premium product which will reduce cleaning time and ensure your hot plates stay clean and serviceable for years to come.

Directions for Use

Warm oven or hot plate slightly, use gloves and apply with a dish cloth, scourer or desired cleaning device. Leave for 5-10 minutes to dissolve grease. Rinse off with fresh water. Ensure PPE including gloves and goggles are worn in case of splashing. Use caution around aluminium as product will cause damage to items such as range hood filters.

For lightly greased areas product may be diluted with water.



Combi Cleaner	Alkaline Degreasing Detergent
NCCC5	5 Litre
NCCC15	15 Litre

Combi Clean is a highly concentrated alkaline cleaner especially formulated for the cleaning of combi ovens in restaurants and hotels. The product is also an effective oven cleaner and can also be used on hot plates and grills eliminating the need to purchase two products. Combi Clean will remove heavy build ups of fats, oils and grease that has been baked on due to heat or age and is suitable in the wash cycle of combi machines with liquid dosing units. Combi Clean contains less than 10% potassium hydroxide and contains specialised surfactants which reduce cleaning time and ensure your oven stays clean. Use in conjunction with Rinse Aid on glass door models.

Directions for Use

Warm oven slightly, use gloves and apply as per directions of manufacturer, use scourer or desired cleaning device to loosen stubborn marks. Leave for 5-10 minutes to dissolve grease. Run cleaning cycle. Ensure PPE including gloves and goggles are worn in case of splashing. Use caution around aluminium as product will cause damage to items such as range hood filters. For lightly greased areas product may be diluted with water.



Acid Cleaners

Acid cleaners help dissolve mineral deposits and scale left after processing food and where water and steam is used.



Machine Steriliser	Acid Based Sanitiser/Cleaner
NCMAS20	20 Litre

A concentrated acid cleaner suitable for food and dairy processing plants, where acid cleaners and sterilisation are required in one step. It is suitable for cleaning all metal surfaces including stainless steel, aluminium and mild steel. When using on mild steel the acid will help remove rust and prepare the surface for cleaning and the inhibitor prevents the metal being attacked by the acid.

Directions for Use

Following the alkaline or CIP wash rinse using a dilution of 50 to 75 ml per litre of water and circulate for 15 minutes. Alternatively, brush the surface with the solution until contamination has been removed. Rinse thoroughly with water.

To remove milkstone, scale and rust: Thoroughly clean processing lines and machinery with approved alkaline cleaner. Dilute Machine Steriliser 50 ml per 1 litre of warm or cold water. Allow 5 to 10 minutes contact time and rinse with water thoroughly.

If using as a soaking solution dilute 500ml into 20L of water.

Please note: Do not soak aluminium or alloy parts. Machine Steriliser solution may be sprayed on hard to get at surfaces and agitated to remove heavy build up and then rinsed.

For very heavy deposits a more concentrated solution may be necessary in conjunction with agitation.

Active Ingredients:

Phosphoric Acid	15%
Benzalkonium Chloride	5%
Surfactant	2%



Acid Cleaners



Descale	Acid Based Sanitiser/Cleaner
NCD5	5 Litre

Descale is a high performance phosphoric acid based descaler designed for removing scale build ups in dishwashers and washing machines. Descale also removes iron stains on surfaces and can also be used in washing machines and on cooking utensils.

Directions for Use

Add 250ml of descale to dishwasher or washing machine and run through cycles for a minimum of 10 minutes. Ensure no other chemicals are used and that chemical feed pumps are turned off or disabled during use.

Rinse with water. Repeat if necessary.

Descale can also be used with a sponge scourer on commercial dishwashers if heavier descaling is required. Dilute with equal parts water or up to 200ml per litre and scrub using scourer and ensure gloves and goggles are worn. Allow to soak for 6-8 minutes then rinse, repeat if necessary. Please test on a small area prior to use to ensure desired results are achieved.

Active Ingredients:

Phosphoric Acid	15%
Benzalkonium Chloride	5%



Nowcid	Acidic Clean-In-Place Detergent Descaler
NCNOW5	5 Litre
NCNOW15	15 Litre
NCNOW200	200 Litre
NCNOW1000	1000 Litre

Nowcid is a highly concentrated acid cleaner suitable for food and dairy processing plants. This product is ideal for CIP cleaning of stainless steel as it contains no surfactants and won't foam in CIP systems. Nowcid is also ideal for removing mineral scale and carbon build ups on food processing equipment. The high nitric acid content also helps passivate the stainless steel metal after cleaning.

Directions for Use

For general cleaning of stainless steel use a dilution of 2% per litre of water. Circulate through the pipes for 8 to 10 minutes until contamination has been removed. Rinse thoroughly with water.

To remove milkstone, scale and rust: Thoroughly clean processing lines and machinery with Circulation Cleaner No. 4. After rinsing, dilute Nowcid 3 ml per 1 litre of warm or cold water. Allow 5 to 10 minutes contact time and rinse with water thoroughly.

Please note: For very heavy deposits a more concentrated solution may be necessary in conjunction with longer pipeline contact time.

Active Ingredients:	Phosphoric Acid	5 - 8%
	Nitric Acid	50 - 55%



Metal Gleam	Acidic Detergent and Descaler
NCMG5	5 Litre
NCMG15	15 Litre
NCMG200	200 Litre

Metal Gleam is an acid cleaner suitable for cleaning all metal surfaces including stainless steel, aluminium and mild steel in food and dairy processing plants. When using on mild steel the acid will help remove rust and prepare the surface for painting and its inhibitor prevents the metal from being attacked by the acid. For food processing equipment it is suitable for removal of material build up and passivates the metal after cleaning.

Directions for Use

For general cleaning of stainless steel use a dilution of 25 to 30 ml per litre of water, warm or cold. Brush surface with the solution until contamination has been removed. Rinse thoroughly with water.

To remove milkstone, scale and rust: Thoroughly clean processing lines and machinery with Circulation Cleaner No. 4. After rinsing, dilute Metal Gleam 30 ml per 1 litre of water. Allow 5 to 10 minutes contact time and rinse with water thoroughly.

Metal Gleam solution may be sprayed on hard to get at surfaces and agitated to remove heavy buildup and then rinsed.

Please note: For very heavy deposits a more concentrated solution may be necessary in conjunction with agitation.

Active Ingredients: Phosphoric Acid 50% Maximum
 Surfactant 1% Minimum





Specialty
Cleaners



Foaming Hypocleanser	Chlorinated Sanitising Detergent
NCFH5	5 Litre
NCFH20	20 Litre
NCFH200	200 Litre
NCFH1000	1000 Litre

Foaming Hypocleanser is designed for foam cleaning of tiled walls and floors in food and dairy processing factories and other industrial applications. Foaming Hypocleanser is also an effective cleaner in butcher shops and fish markets. This product kills germs (both bacteria and virus) on contact and is effective against a wide range of micro-organisms. Only a short contact time of a few minutes is necessary for effective sanitation.

The product is effective against all types of mould and can be used to clean bricks or concrete in shady areas and can be used on walls, interior and exterior to kill mould.

Directions for Use

Dilute 1 part Foaming Hypocleanser 20 parts water, then spray directly onto surface and clean with a mop, brush or scouring pad. Then rinse thoroughly with potable water.

For heavy mould, use 1 part Foaming Hypocleanser to 10 parts cold water. May also be used by spraying direct onto heavy mould and dirt areas for heavily soiled areas. For ease of application, this product is suitable for use in Dema foaming spray trollies and applicators.

Please note: Foaming Hypocleanser is a mildly corrosive liquid due to its chlorine content. Always wear PVC gloves and safety glasses when handling. The product will irritate the eyes, nose and throat. In the case of a spillage flush with large quantities of water into the waste system.

Always use the product in a well ventilated area. Store containers, (full or empty) in a well ventilated, cool, clean, dry store, out of direct sunlight.

Active Ingredient: 4% w/v available chlorine & Sodium Hydroxide.



Specialty Cleaners



General Purpose Detergent	Food Safe Detergent
NCGPD5	5 Litre
NCGPD20	20 Litre
NCGPD200	200 Litre

General Purpose Detergent is a high foaming, taint-free formula that is suitable for all general cleaning applications. It is especially effective for the removal of oil and fats, without the use of specialised cleaning equipment.

General Purpose Detergent is non-perfumed and contains a minimum of 12% total actives. This product is approved for use in food production.

Directions for Use

Dilute to 1 part in 10 with warm to hot water if available. Scrub or soak the surface to be cleaned. Rinse food contact surfaces with potable water.



Neutrasan LF	Neutral Detergent
NCNSLF20	20 Litre
NCNSLF200	200 Litre

Nowchem's newest product Neutrasan LF is a low foam, pH neutral detergent cleaner with an inbuilt twin chain quat sanitiser to disinfect hard surfaces. Its pH neutral properties create a gentle clean, so you can remove dirt and grime without damaging delicate surfaces. Neutrasan LF can also be used as a spray 'n' wipe for bench and general kitchen cleaning. The low foaming nature of Neutrasan LF is ideal for cleaning and maintaining conveyor belt surfaces and food contact surfaces in preparation and manufacturing areas and does not contain any perfumes to reduce irritation and tainting in food areas.

Directions for Use

For general cleaning, spray on or mop surfaces thoroughly and allow 5 minutes contact time and rinse with fresh water once completed. May be diluted 100mls per 1L if a stronger solution is required.

For conveyor belts dilute 20mls per 1L with water and allow contact with the conveyor belt or belt cleaning system. For CIP systems on conveyor belts, this product may be used stronger to provide better cleaning as long as there is a rinse function on the system.

For kitchen surface cleaning, dilute 50mls per 1L for spray and wipe application.

Specialty Cleaners



Hard Job Cleaner	High Emulsifying Degreasing Detergent
NCHJC5	5 Litre
NCHJC20	20 Litre
NCHJC200	200 Litre

Hard Job Cleaner is a versatile, industrial strength surfactant and hard surface cleaner. It's caustic-free and has special wetting agents, ensuring rapid penetration of surface grime. It has no fragrance and is excellent at suspending ingredients such as salts, flours and light powders when cleaning.

Directions for Use

For general cleaning dilute 20:1 with clean water or 10:1 when using on surfaces that are covered in fat, grease or oil. For best results allow 5 minutes to soften fats, scrub and wash well with warm to hot water. Rinse surfaces with clean water once finished. Sanitise with Food Service Sanitiser or similar if required.



Ocean Blue	High Emulsifying Degreasing Detergent
NCOB5	5 Litre
NCOB20	20 Litre

Ocean Blue hand soap is a high emulsifying soap, suitable for the removal of dirt, grease and oil from hands. It has no perfume and contains antibacterial agents to reduce bacteria levels on hands and skin whilst still being gentle for everyday use. Ocean Blue has a great in use feel and is pH neutral and safe for most skin types. It has a low irritancy and is ideal for restaurants, delicatessens, food manufacturing plants, and other sensitive areas to keep hands feeling and looking clean.

Directions for Use

May be used through a soap dispenser. Apply approximately 5-10mls neat, rub over hands front and back ensuring to fully foam the soap, or all over the body as required. Rinse with fresh water and dry after use. Discontinue if irritation occurs.



Sanitisers



Sanitiser A	Broad Spectrum Quat Sanitiser
NCSA5	5 Litre
NCSA20	20 Litre
NCSA200	200 Litre

Sanitiser A is used to control bacterial growth in food processing plants and other areas that grow mould and mildew. Sanitiser A is an unperfumed, concentrated disinfectant solution and is safe to use on all surfaces and will not affect paint or coatings when used diluted.

Directions for Use

Dilute Sanitiser A 1 part to 80 parts water or 1 part to 160 parts of water depending on the level of sanitation required and the contact time available. All solutions should be made fresh daily and discarded after use.

Sanitiser A may be foamed or brushed onto general surfaces and allowed to stay in contact with the surface from 10 to 20 minutes. Rinse all food contact surfaces with potable water. Ideal for footbaths, Sanitiser A will not affect gum boots and general footwear when use at 1 part to 160 with clean water

Active Ingredient - Benzalkonium Chloride



Food Service Sanitiser	Taint-Free Sanitiser
NCFSS5	5 Litre
NCFSS20	20 Litre

Our Food Service Sanitiser is a broad spectrum sanitiser designed for food service areas and in food manufacturing plants. Food Service Sanitiser kills bacteria such as Staphylococcus, Escherichia Coli and Salmonella. Food Service Sanitiser has no perfume and is approved for use in food manufacturing facilities and is also ideal for cafés and restaurants for sanitising counter tops, tables and food preparation areas. Food Service Sanitiser contains a specialised high efficiency twin chain Quat which allows the product to be used as a rinse free sanitiser at 1 part to 10 parts water.

Directions of Use

Mop or spray onto the surface and remove excess solution with mop or cloth. Always use a separate mop or wipers from those used with detergent-based cleaners. For walls, floors, equipment and hard surfaces, wipe or spray on and leave for 10 minutes for effective disinfection. For rinse-free wipe surfaces with a cloth or towel until dry

Active Ingredient: Didcyldimethylammonium Chloride

Sanitisers



Hydrogen Peroxide	High Performance Sanitiser
NCHP5025	50% - 25 Kg
NCHP50235	50% - 235 Kg
NCHP501200	50% - 1200 Kg

Hydrogen Peroxide is used to combat excessive microbial growth and is available in 50% concentration. Hydrogen Peroxide is a powerful oxidising agent which limits the growth and colonisation of bacteria.

Hydrogen Peroxide has low odour and can burn the skin rapidly so precautions should be taken when handling.

Directions for Use

Dilute with fresh water to desired concentration and allow to sit for 10 minutes then rinse with water.

Discard excess diluted product after use.

Active Ingredient: Hydrogen Peroxide



Proxitane Sanitiser	High Performance Sanitiser
NCPRS25	25 Kg
NCPRS225	225 Kg
NCPRS1250	1250 Kg

Proxitane Sanitiser is a popular and cost-effective sanitising solution with years of proven performance in many practical applications. It's effective against a wide spectrum of microbiological contaminations including aerobic and anaerobic bacteria and their spores, yeasts, moulds, fungi and viruses. It is extremely rapid in its action even at ambient temperatures. Proxitane is used as a biocide to sanitise, degrease and pre-cleaned processing plants. It doesn't contain surfactants and is ideal for use in a CIP system as part of a no rinse regimen.

Directions for Use

Dilute 1L per 100L of water down to 1L per 500L of water depending on the contamination. Allow a contact time of 10-30 minutes depending on the degree of residual soiling. Working solutions should be used in warm water (20-40 degrees Celsius).

Active Ingredient: Hydrogen Peroxide / Peracetic Acid Blend



Vegetable Sanitiser	Food Safe Chlorinated Sanitiser
NCVS5	5 Litre
CH-1000	Hydriion Chlorine Test Strips



Vegetable sanitiser is a 4% Chlorine based product that is suitable for soaking vegetables prior to food preparation. Sanitation of vegetables, especially root based or plants that may contain residues of soil are especially important in aged care and hospital environments when serving food and vegetables to vulnerable persons.

Directions of Use

Recommended Dilution: 100ml in 10L of water to provide 100ppm solution.

Soak vegetables for 5-10 minutes. Rinse off and allow to drain and dry.

Ensure new solution is made at each meal preparation do not re use solution or allow to age more than 1 hour.



Heavy Duty Sanitiser	Quaternary Based Sanitiser
NCHDS5	5 Litre
NCHDS20	20 Litre

Heavy Duty Sanitiser is a high performance alkaline cleaner specifically designed for cleaning mould and mildew from various surfaces. Heavy Duty Sanitiser contains a high performance germicidal agent designed to kill various positive and negative gram bacteria including mould and mildew and other bacteria associated with areas such as wet areas and food manufacturing/ preparation areas. Heavy Duty Sanitiser can be effective in removing bacteria and grime from surfaces such as tiles and grout in showers and washrooms and hard flooring and wet areas. Heavy Duty Sanitiser offers a bleach and chlorine free solution to those difficult mould/bacteria problems.

Directions of Use

Recommended Dilution: 50mls per 1L of water

Apply and leave on surfaces for extended periods to allow mould to be killed at all spores. Rinse with fresh water prior to use. Do not leave on aluminium or painted surfaces for extended period as a discolouration may occur.

Always test on a small area prior to use to ensure results are desired.

Sanitisers



Isopropyl Alcohol 70%	Alcohol Sanitiser
NCIA705	5 Litre
NCIA7020	20 Litre

Isopropyl Alcohol 70% is a neutral sanitiser ideal on hard surfaces and equipment. It may be used as a mild cleaner and disinfectant in food processing areas that require rinse free sanitation of surfaces. Isopropyl Alcohol at 70% solution increases drying time and provides better disinfection properties than 98% solutions.

Directions of Use

Spray or wipe on and leave for 2-3 minutes for effective disinfection.

Areas that require heavy cleaning should be first cleaned with an effective cleaner such as Neutral Cleaner or detergent to remove contaminants.

Active Ingredient: Isopropyl Alcohol



Isopropyl Alcohol	Alcohol Sanitiser
NCIA5	5 Litre
NCIA20	20 Litre

This product is a neutral sanitiser which is ideal on hard surfaces and equipment. It may be used as a mild cleaner and disinfectant in food processing, hospitals and other areas that require rinse free sanitation of surfaces. Isopropyl Alcohol is 98% in concentration and has a fast evaporation rate. Isopropyl Alcohol is also a mild solvent and can be used for the removal of light oils in delicate applications and can be used for cleaning of sensitive electronic devices.

Directions of Use

Use undiluted.

Spray or wipe on and leave for 2-3 minutes for effective disinfection. Ensure surfaces stay wet for as long as possible to ensure bacteria levels are reduced.

Areas of heavy soiling should be first cleaned with an effective cleaner such as Nowchem Neutral Cleaner or detergent to remove contaminants.

Active Ingredient: Isopropyl Alcohol



Chlor Gel	Chlorinated Detergent Sanitiser
NCCG5	5 Litre
NCCG20	20 Litre

Chlor Gel is a commercial grade thickened liquid bleach gel solution which contains 3% Sodium Hypochlorite. Ideal for stain removal and brightening fabrics in laundries, kitchen cleaning, toilet and washroom cleaning and a variety of applications where a fast acting sanitiser and cleaner is required. Chlor Gel is also a very effective cleaner for butcher shops and commercial kitchens as it has excellent cleaning properties and is suitable for food applications as it leaves no taint once rinsed with water. Designed for modern bathrooms to reduce mould and provide effective fast and easy cleaning

without the harsh caustic content of stronger chlorinated foaming detergents. Chlor Gel is not considered a dangerous good.

Directions of Use

Dilute 200mls per 1L with water for use as a multipurpose cleaner use stronger as required. Apply neat in toilets and tiles and use diluted on glass and aluminum to avoid etching.



Sodium Hypochlorite	Cleaner & Sanitiser
NCSH5	5 Litre
NCSH15	15 Litre
NCSH200	200 Litre
NCSH500	500 Litre
NCSH1000	1000 Litre

Sodium Hypochlorite is a strong steriliser which will quickly kill a wide range of harmful bacteria. Sodium Hypochlorite is an effective way of sterilising stainless steel systems, but should not be used where alloys are present due to corrosion.

Directions for Use:

Ensure all surfaces have been cleaned and are pH neutral. Do not use directly after any acid CIP or rinse. Add Sodium Hypochlorite at a dilution of 35ml per 10L of water (400ppm) and allow a contact time of 5-8 minutes.

For general soaking of parts use 10ml per 10 litres of water.

For drains and floors use 100ml per 10 litres of water and spread over floor and drain areas.

Active Ingredient: Sodium Hypochlorite



Additional Services

Paper Products & Wiper Systems

Nowchem can provide you with a wide range of cost-effective toilet paper, waste reduction paper and wiper systems from leading brands including Tork and Caprice Paper. Your site is covered with our vast range of products, specifically production, laboratory maintenance, kitchen and washroom areas.

Tork is one of the only wiper brands with HACCP Food Zone Primary (FZP) certification - a large number of Tork wipers and cloths have been evaluated safe to use in direct contact with food. HACCP has three key Food Zone Classification:

- * FZP (Food Zone Primary) items are suitable to use in the food zone and are suitable for contact with food.
- * FZS (Food Zone Secondary) items are suitable for touching food contact surfaces but are not expected to touch food during normal conditions of use.
- * SSZ (Secondary or Spill Zone) items are suitable for use in food handling areas such as kitchens, production and processing areas, but are not suitable for coming directly into contact with food or items that will touch food. Tork dispensers are HACCP certified SSZ.

With consistent, high quality wiping papers and cleaning cloths delivered from protective dispensers in controlled amounts directly at the point of use, Tork helps keep the workplace organised and processes streamlined.

Ask for a free site inspection today and Nowchem can provide your business with the best solution for its paper and wiper requirements.



Vikan Hygiene Systems

Vikan were the first to introduce colour coded hygiene and food handling equipment to the Australian food manufacturing and processing industry. The primary purpose of colour coding is to help prevent cross contamination. Cross contamination can occur as a result of physical factors, chemical, microbes and allergens, amongst many others. All of Vikan's food-industry specific 'high hygiene' tools are made of EU approved and FDA compliant materials and can be washed at high temperatures to eliminate germs and bacteria. All equipment is durable, ergonomic and fully moulded to guarantee easy cleaning and is available in up to nine colours.



Simply add your desired colour code to the product code to confirm the colour product required.

Product	Colour	Correct Product Code
Large Floor Broom	Red	

V28/3199



+



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V28/31994



Floor Broom - Large

V28/3199+

Medium - 610mm

Available in Green, Blue, Red, White, Yellow, Purple & Black



Floor Scrub

V28/7043+

Medium - 270mm

Available in Green, Blue, Red, White & Yellow



Tank Brush

V28/7039+

Medium - 205mm

Available in Green, Blue, Red, White & Yellow



Classic Double Foam Squeegee

V28/7754+

600mm

Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



2C Double Blade Squeegee

V28/7039+

600mm

Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



Squeegee Replacement Blade

V28/77745

V28/77749

"Foam Rubber Style" 600mm

White

Black



Solid Scrub Brush

V28/3890+

Medium

Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



Tube & Pipe Brush

V28/5379+

Medium/Soft Bristle

Available in Green, Blue, Red, White & Yellow

Vikan Hygiene Systems



Hand Squeegee	2C - Double Blade
V28/7711+	Available in Green, Blue, Red, White & Yellow



Short Handled Churn Brush	Medium Bristle
V28/4190+	Available in Green, Blue, Red, White & Yellow



Hand Brush	Medium Bristle
V28/4589+	Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



Heavy Duty Dustpan	
V28/5660+	Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



Rotating Pad Holder	
V28/05500+	Available in Green, Blue, Red, White, Yellow & Orange



Scourer Pad	Medium (Blue)
V28/05524	Also available in soft, medium (red), medium/hard, hard and very hard



Floor Scraper Stainless Steel	Stiff
V28/02910+	Available in Green, Blue, Red, White & Yellow



Bench Scraper	Flexible
V28/4051+	Available in Green, Blue, Red, White & Yellow



Ergo Hand Scraper	Stainless Steel
V28/4050+	Available in Green, Blue, Red, White & Yellow



Hand Scoop	310mm, 500ml
V28/5677+	Available in Green, Blue, Red, White & Yellow



Ergonomic Handle	Aluminium Shaft - 1510mm
V28/02937	Available in Pink, Green, Blue, Red, White, Yellow, Orange, Purple & Black



Custom Designed Tool Board	
	Custom designed tool shadow board.

Hygiene & Protection Systems

We understand that your business requires the best and safest hygiene and protection systems for your employees. Items that Nowchem supply includes gloves along with hairnets, beard covers, shoe and boot covers, glasses, coveralls and more are available.

Nowchem proudly supplies Bastion products which comply with HACCP, TGA, FDA and GMP requirements and are manufactured under an ISO9001:2008 systems to ensure quality hygiene and protection systems are delivered to your business.



Gloves

Nowchem can supply latex, nitrile, vinyl and progenic gloves in sizes from small to extra large, powdered or powder free and in various colours include clear, white, blue and black.



Hair Nets, Beard Covers and Shoe Covers	
Hair Nets	Bouffant caps in green or blue - 1000 per carton Crimped berets in blue, green, white or red - 1000 per carton
Beard Covers	BNR22431 Blue, double loop - 1000 per carton
Shoe Covers	BNR78131 Polyethylene Blue - 2000 per carton BNR28131 Polyethylene Blue Non Slip Sole - 1000 per carton
Boot Covers	BNR68131 Blue 500mm - 500 per carton



Coveralls and Aprons

Nowchem can supply micro-porous, polypropylene and SMS coveralls in white and blue.

Nowchem can supply polyethylene "tear off" disposable aprons in white and blue.

Hygiene & Protection Systems

Nowchem carries a range of Deb Stoko hand washes, antibacterial gels and foams, protective moisturisers and dispensing systems including touch-free dispensers.

Nowchem also offers other leading brands and dispensing systems.



Deb OxyBAC	Food Safe Foam Handwash
DEBOXY1L	1 Litre Cartridge
DEBOXY1LDS	1 Litre Dispenser
DEBOXYEX2LT	2 Litre Cartridge - Double Dose
DEBOXY2LDP	2 Litre Dispenser
DEBOXY12LTF	1.2 Litre Touch Free Cartridge
DEBOXYTF2	1.2 Litre Touch Free Dispenser



Deb OxyBAC is an antibacterial, rich-cream foam hand wash that is safe to use in a food manufacturing and processing, food service or catering environment.

Deb OxyBAC is perfume and dye free which helps reduce the potential for allergic reactions and skin irritations. It is also internationally HACCP certified which makes it suitable to use in food production and preparation areas.



Deb Instant Foam	Food Safe Hand Sanitiser
DEBIFS1L	1 Litre Cartridge
DEBIFS1LDS	1 Litre Dispenser
DEBIFS1TF	1 Litre Touch Free Cartridge
DEBIFSTF2	1 Litre Touch Free Dispenser

Deb Instant Foam kills many common germs in 15 seconds. It is ideal for use in any work environment or public area where a higher level of hand hygiene is required.

Deb Instant Foam is perfume and dye free which helps reduce the potential for allergic reactions and skin irritations. Dispensing as a foam provides complete user control of the product, preventing dripping and splashing. The formula has been independently tested and proven to be skin friendly. It contains moisturisers to prevent skin dryness even after frequent use.



Deb Refresh Azure	General Area Foam Handwash
DEBAZU1L	1 Litre Cartridge
DEBDIS2127	1 Litre Dispenser
DEBAZU120TF	1.2 Litre Touch Free Cartridge
DEBTF2WHI	1.2 Litre Touch Free Dispenser

Deb Azure is designed to be used in washroom areas. It is a lightly fragranced, gentle foam hand wash containing moisturiser to prevent skin drying out.

Equipment & Machinery

We understand that chemical dosing and hygiene requirements can be challenging however, our highly trained team can help improve effectiveness and are able to assist with items such as chemical dosage and equipment to meet the needs of your site.

Nowchem's experienced team can design and install systems for your business based on its needs and engages partners from Knight Equipment, DEMA and Total Dispensing Solutions.

Nowchem can also provide after cleaning items such as floor scrubbers, vacuum systems, pressure washing and hose reels to help your site stay clean.



ProMax

PSX1F04S000

PXS4F040000

Available in 1 & 4 product dispensing configurations, it provides the solution for all institutional & light industrial chemical dilution applications.



ProSink

PSK1F16U1000

A chemical dispensing system that automatically mixes the precise amount of detergent and sanitiser with water by turning a knob.



ProWash

8600395-07

A 2 product water driven sprayer designed to provide optimal customer solutions in surface cleaning.



925 Mobile Foamer

DEMA925

A 90L portable foamer that offers innovative features & ergonomics for industrial and institutional foam cleaning.



Dema 302 Hand Pump

Dema302-2WESP

A hand pump designed to mix 30 or 60ml of chemical into sinks, bottles, machines or any open containers where chemicals are mixed with water.



Retractable Reels

AW1015/AW1215

HW1015/HW1215

Recoila auto rewind hose reels designed for compressed air and water transfer or hot water wash down.



Recoila Spray Gun

RB35

A lightweight heavy duty spray gun with shock-proof, fully sealed housing & insulated body for use with Recoila retractable reels.



Drum Pumps

DRUMPUMP20L

DRUMPUMP (200L)

Ezi-action chemical resistant hand pump available for use with 20L or 200L drums.

Compliance & Testing

Nowchem's team can visit your site to inspect and make recommendations to improving compliance and offer our high quality, affordable product range.



Our team have a wide range of industry experience with HACCP / GMP and food safety requirements and can assist with compliance requirements including chemical equipment dosing and calibration, periodic reporting, and document provision to ensure your meets the ever increase demands of food safety.

All Nowchem products have GHS compliant labels and Safety Data Sheets. This is an important requirement for chemicals in the workplace.

Product Training & Chemical Handling

Nowchem can also provide comprehensive training sessions for your team and have qualified trainers available to ensure your team are confident with the requirements relating to the chemical handling and safety in the workplace.





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