# 🕜 CHRISTEYNS



Mida

# ENZY 1001

Enzymatic non foaming biofilm removal product

## **DESCRIPTION AND APPLICATION**

**MIDA ENZY 1001** is a non-foaming enzymatic detergent formulated for the control and elimination of biofilms in the food industry. The anti-biofilm treatment can be applied in closed circuits such as "CIP" systems (pipes, tanks, circuits) or by immersion/soaking.

**MIDA ENZY 1001** contains a synergistic blend of enzymes for degradation of the biofilm matrix. It also contains surfactants that provide cleaning efficacy against fat and protein residues. **MIDA ENZY 1001** is used in neutral pH, therefore preventing damage to sensitive surfaces.

## INSTRUCTIONS OF USE

**PRODUCT CHARACTERISTICS** 

**MIDA ENZY 1001** is used at a 1% concentration for anti-biofilm preventive treatments or at 2% for antibiofilm shock treatments at temperatures between 45°C and 55°C. Recommended contact times areg 15 - 30 minutes for immersion applications, and 30 - 120 minutes in CIP.

**MIDA ENZY 1001** should always be followed by a disinfection phase preferably using an oxidising disinfectant. Rinse thoroughly with water at the end to eliminate any possible residue from all surfaces in contact with food and drink.

- For preventive treatments: determine periodicity according to type of industry.
- For shock treatment: Repeat the treatment daily 1 to 3 consecutive days.
- Before an enzymatic shock treatment, it is recommended to perform an alkaline cleaning. Verify that there are no alkaline residues prior to treatment that could inactivate the enzymatic function.

Main ingredients	Anionic and non-ionic sufactants, solvents and enzymes
Visual aspect	Clear liquid
Colour	Transparent yellowish liquid
Odour	Characteristic of the product
рН (100%)	± 8.2
Relative density (at 20°C)	± 1.06

The values provided in the table do not constitute technical specifications

#### **MATERIAL COMPATIBILITY**

**MIDA ENYZ 1001** when applied at the recommended concentrations and temperatures, is compatible with all types of materials commonly used in the food industry including aluminium and soft alloys.

If uncertain, it is recommended to assess each individual material component individually before extended contact

## ENVIRONMENT

**MIDA ENZY 1001** does not contain any chlorine and hence there is no risk of the formation of organic absorbable halogens (AOX).

**MIDA ENZY 1001** complies with the European Union directive EU648/2004 on biodegradability of surfactants.

### SAFETY

MIDA ENZY 1001 is classified as corrosive.

Hazard classification (CLP): H318 – Causes serious eye damage.

Do not mix with strong acids, strong bases, or any other product.

Please consult the MSDS and follow the guidance for handling and disposal.

### STABILITY AND STORAGE

Store the product sealed in its original packaging between 5 and 25°C and prevent any leakage of product. Do not expose to direct sunlight. More detailed recommendations are available in the Safety section 7

Shelf life: Use before the expiring date indicated on the packaging (18 month after production date).

#### PACKAGING

MIDA ENZY 1001 is available in jerrycans and IBC.

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**CHRISTEYNS NV** Afrikalaan 182, B – 9000 Gent (Belgium) Tel +32 9 223 38 71 · Fax +32.9 233 03 44 · www.christeyns.com