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Mida

MIDA ENZY 1004

Enzymatic foaming allergen removal product

DESCRIPTION AND APPLICATION

MIDA ENZY 1004 is an enzymatic foaming detergent formulated to remove allergens present on food industry surfaces. This product degrades the proteins that cause the most common food allergies. Proven efficacy against gluten, eggs, peanuts, crustacean, milk proteins and soya has been validated by external laboratories.

MIDA ENZY 1004 contains surfactants and other cleaning agents that provide high efficay against fat and proteins residues. **MIDA ENZY 1004** has neutral pH and is compatible with most surface materials. Free from chlorine and phosphates (environmentally friendly).

INSTRUCTIONS OF USE

Use MIDA ENZY 1004 as follows:

- Apply **MIDA ENZY 1004** at a **3%-5%** concentration in water by means of a foam projection equipment using water at 45 55°C.
- Keep a contact time on surfaces of 15 30 minutes.
- Rinse with abundant water.
- Continue with a disinfection phase preferably using an oxidising disinfectant.
- Finally, rinse with abundant water to eliminate any possible residue from all surfaces in contact with food and drink

Main ingredients	Anionic and non-ionic surfactants, solvents, and enzymes.
Visual aspect	Clear liquid
Colour	Transparent yellowish liquid
Odour	Characteristic of the product
pH (neat)	± 8.0
Specific weight (at 20°C)	± 1.06 g/mL

PRODUCT CHARACTERISTICS

The values provided in the table do not constitute technical specifications

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MATERIAL COMPATIBILITY

MIDA ENZY 1004 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 1004 does not contain any chlorine and hence there is no risk of the formation of organic absorbable halogens (AOX).

MIDA ENZY 1004 complies with the European Union directive EU648/2004 on biodegradability of surfactants.

SAFETY

MIDA ENZY 1004 is classified as corrosive.

Hazard classification (CLP): H318 - Causes serious eye damage

Do not mix with alkali 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 1004 can be available in CAN and IBC.

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