

Calvatis GmbH

Brewery and mineral fountain



Your partner for... ...innovative hygiene management





The main applications are in

Hygiene consulting and hygiene management
Beverage industry
Food industry
Institutions
Milk-processing industry
Agriculture
Equipment and systems technology
Water treatment
Laundry
Production to order

Calvatis has a mature product range of over 1,000 branded products in the calgonit product lines and can therefore provide integrated hygiene concepts for all areas.

Calvatis develops and produces at its Ladenburg site in Germany, from where it also coordinates global sales of products and services.

Calvatis products and the company's comprehensive services provide all customers with top quality at an optimal price/performance ratio.

Calvatis is certified according to ► DIN EN ISO 9001 and ► DIN EN ISO 14001

Calvatis specialises in the production of cleaning and disinfection products, particularly when it comes to services, to ensure clear differentiation from competitors.

High quality and environmental awareness are second nature for Calvatis, are lived, maintained and continuously adapted to the increasing demands in the market.

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Alkaline

calgonit R flüssig

30 kg

280 kg

800 kg 1000 kg calgonit R flüssig is a concentrated caustic detergent. The product doesn't foam, is easy to dose by conductivity and is suitable for circulation and spray cleaning of tanks, pasteurisers, pipe work, brew kettles, whirlpools and centrifuges as well as for crate washing in the food, milk and beverage industry. calgonit R flüssig can be used cold as well as hot. For enhancing cleaning performance calgonit R flüssig can be combined with Hypochlorite (calgonit AD 860). calgonit R flüssig is suitable for soft to medium hard water.



calgonit R flüssig spezial



calgonit R flüssig spezial is a high caustic liquid detergent suitable for the food and beverage industry as well as the milk industry. It is stabilized for high water hardness and can easily be dosed by conductivity. Even if it is applied for spray cleaning the product doesn't foam. For enhancing cleaning performance calgonit R flüssig spezial can be combined with Hypochlorite. calgonit R flüssig spezial is suitable for cleaning of brew vessels, whirlpools, pasteurizers, tanks, containers, pipe work, centrifuges and crate washing. If water hardness is above 6°dH the product can be used for cleaning of aluminium Kegs because there is only low etching.



calgonit RT spezial

30 kg

290 kg

840 kg

calgonit RT spezial is a highly concentrated caustic detergent with defoamer for use in the food processing and beverage industry. The product is especially suitable for hot circulation and spray cleaning of tanks, pasteurisers, pipe work, containers, brew kettles, whirlpools and centrifuges. calgonit RT spezial does not foam when applied above 40°C and is easily dosed by conductivity.



calgonit R flüssig HA



calgonit R flüssig HA is a concentrated high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools, centrifuges and cheese makers in the food, milk and beverage industry, calgonit R flüssig HA may be used cold and hot and can be combined with active chlorine under use conditions.



calgonit NN 466

30 kg

300 kg

1000 kg

calgonit NN 466 is a concentrated, high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools and centrifuges in the food, milk and beverage industry. calgonit NN 466 can be applied cold and hot.



Chlorine

calgonit 6010



calgonit 6010 is a concentrated, alkaline, liquid product with active chlorine. The product does not foam and is suitable for circulation and spray cleaning of tanks, pipes, containers and crates in the beverage, dairy and food industry. calgonit 6010 removes organic deposits like protein, fats, starch, milk- and beverage residues. The product can be dosed by conductivity and is easily rinsed off leaving the cleaned surfaces in excellent hygienic conditions.



calgonit CN 373

24 kg

240 kg

710 kg 1000 kg calgonit CN 373 is a concentrated, alkaline, liquid detergent-sanitizer with active chlorine. The product does not foam and is suitable for circulation and spray cleaning of tanks, pipes, containers and crates in the beverage, dairy and food industry. calgonit CN 373 removes organic deposits like protein, fats, starch, milk- and beverage residues. The product can be dosed by conductivity and is easily rinsed off.



calgonit CN 353



calgonit CN 353 is a liquid, alkaline detergent concentrate with active chlorine for use in the food and beverage industry, calgonit CN 353 does not foam and is suitable for soak, circulation and spray cleaning of tanks, pipes, mixing, storage and transport vessels as well as for cleaning of buttermaking machines and smoke sticks made of aluminium. calgonit CN 353 contains an effective inhibitor preventing the attack on aluminium, copper and brass.



Acid

calgonit SP

27 kg

250 kg 700 kg calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and keas, calgonit SP can be dosed by conductivity and is easily rinsed off, calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and keas. calgorit SP can be dosed by conductivity and is easily rinsed off.



calgonit jalu sauer plus

1000 kg



calgonit jalu sauer plus is a liquid, strongly acidic detergent based on nitric acid for use in the food, milk and beverage industry. calgonit jalu sauer plus is a powerful descalant and has good wetting, cleaning and emulsifying properties due to special surfactants. Special inhibitors in the product prevent formation of nitrous gas and reduce corrosion attack on plastic gaskets. calgonit jalu sauer plus can be used cold and hot and is easily dosed by conductivity. The product is low foaming when used by spray and is easily rinsed off. calgonit jalu sauer plus is suitable for automatic cleaning of pasteurizers, tanks, milk collecting trucks, centrifuges and pipes.



calgonit jalu sauer

29 ka

275 kg

780 kg 1000 kg 🌉

calgonit jalu sauer is a liquid, strongly acidic detergent for use in the food and beverage industry. The product is a powerful descalant which can be used hot and cold. calgonit jalu sauer contains special inhibitors to prevent formation of nitrous gas and to reduce corrosion attack on plastic gaskets. It can be dosed by conductivity and is easily rinsed off. calgonit jalu sauer does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs.



calgonit sterizid forte 15*



calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures, calgorit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



calgonit sporexalin*

25 kg

200 kg 550 kg

calgorit sporexalin is a liquid, oxidizing disinfectant based on hydrogen peroxide. The product does not foam and can be used cold and hot, calgorit sporexalin is suitable for many applications of immersion-, circulation- or spray disinfection of equipment, tanks, containers, pipework and utensils in the food-, milk- and 1000 kg beverage industry.



^{*}Use biocidal products with care. Always read label and product information before use.

Additive

calgonit CNT plus



calgorit CNT plus is a specialized liquid additive to enhance the cleaning effect of sodium lye and caustic solutions. The product contains effective chelates to prevent hard water scale and special surfactants to improve cleaning and to suppress disturbing foam. calgorit CNT plus can be used cold and hot, prevents disturbing foam when applied by spray and is suitable for automatic cleaning of wort cookers, whirlpools, heat exchangers, fermentation tanks as well as for bottle washing.



24 kg

250 kg

740 kg

calgonit 1177 is a chelate free additive based on special salts of organic acids designed for use in automatic cleaning systems of the beverage industry, calgorit 1177 is not foaming, controls hard water scale and combined with caustic removes tenacious organic soils e.g. dried on yeast and mould deposits. calgonit 1177 is used for washing of glass and PET bottles as well as for alkaline CIP-cleaning of tanks, pipes and kegs. When used in bottle wash operations lye corrosion on glass surfaces is noticeably reduced (antiscuffing effect).



calgonit 1177

calgonit AD 865



calgorit AD 865 is a liquid, oxidizing cleaning booster based on hydrogen peroxide for use in the food and beverage industry. The product does not foam and can be used cold and hot. calgonit AD 865 can be used as an oxidizing additive to boost cleaning of acidic or caustic solutions and to remove tenacious organic soil.



25 kg



230 kg

670 kg

calgonit LAO is a special additive based on active oxygen designed to be used in combination with caustic and acidic cleaning solutions, calgorit LAO is suitable for alkaline cleaning of heavily soiled cookers, whirlpools, heat exchangers and pipework encountered in food processing and beverage industry, calgorit LAO effectively stabilizes water hardness and suppresses disturbing foam. calgorit LAO also improves the detergency of acidic products, especially of nitric acid.



calgonit LAO

calgonit LZ flüssig



calgonit LZ flüssig is a specialized additive developed for the milk industry to enhance the cleaning effect of caustic solutions and prevent disturbing foam. calgorit LZ flüssig can be used for automatic cleaning of tanks, containers and pipes as well as for bottlewashing. calgonit LZ flüssig can be premixed with concentrated caustic in a storage tank according to the wanted ratio, can be used for all water conditions and effectively suppresses foam when used hot.



Disinfection

calgonit CD-L*

25 kg

1000 kg

calgonit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage industry.



calgonit CD-S*



calgonit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.





Alkaline

calgonit R flüssig



calgonit R flüssig is a concentrated caustic detergent. The product doesn't foam, is easy to dose by conductivity and is suitable for circulation and spray cleaning of tanks, pasteurisers, pipe work, brew kettles, whirlpools and centrifuges as well as for crate washing in the food, milk and beverage industry. calgonit R flüssig can be used cold as well as hot. For enhancing cleaning performance calgonit R flüssig can be combined with Hypochlorite (calgonit AD 860). calgonit R flüssig is suitable for soft to medium hard water.



calgonit R flüssig spezial

15 kg 28 kg

290 kg

840 kg

calgonit R flüssig spezial is a high caustic liquid detergent suitable for the food and beverage industry as well as the milk industry. It is stabilized for high water hardness and can easily be dosed by conductivity. Even if it is applied for spray cleaning the product doesn't foam. For enhancing cleaning performance calgonit R flüssig spezial can be combined with Hypochlorite. calgonit R flüssig spezial is suitable for cleaning of brew vessels, whirlpools, pasteurizers, tanks, containers, pipe work, centrifuges and crate washing. If water hardness is above 6°dH the product can be used for cleaning of aluminium Kegs because there is only low etching.



calgonit ATR



calgonit ATR is a strong alkaline cleaner with water hardness stabilizers and corrosion inhibitor for aluminium and zinc intended for automatic cleaning of tanks and whirlpools.



24 kg



250 kg

calgonit R flüssig HA

30 kg

300 kg

900 kg

calgonit R flüssig HA is a concentrated high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools, centrifuges and cheese makers in the food, milk and beverage industry. calgonit R flüssig HA may be used cold and hot and can be combined with active chlorine under use conditions.



calgonit NN 466



calgonit NN 466 is a concentrated, high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools and centrifuges in the food, milk and beverage industry. calgonit NN 466 can be applied cold and hot.



30 kg



1000 kg

Alkaline

calgonit RT spezial



calgonit RT spezial is a highly concentrated caustic detergent with defoamer for use in the food processing and beverage industry. The product is especially suitable for hot circulation and spray cleaning of tanks, pasteurisers, pipe work, containers, brew kettles, whirlpools and centrifuges. calgonit RT spezial does not foam when applied above 40°C and is easily dosed by conductivity.



Chlorine

calgonit CN 353

g [

260 kg

750 kg

calgonit CN 353 is a liquid, alkaline detergent concentrate with active chlorine for use in the food and beverage industry. calgonit CN 353 does not foam and is suitable for soak, circulation and spray cleaning of tanks, pipes, mixing, storage and transport vessels as well as for cleaning of buttermaking machines and smoke sticks made of aluminium. calgonit CN 353 contains an effective inhibitor preventing the attack on aluminium, copper and brass.



calgonit CN 373



calgonit CN 373 is a concentrated, alkaline, liquid detergent-sanitizer with active chlorine. The product does not foam and is suitable for circulation and spray cleaning of tanks, pipes, containers and crates in the beverage, dairy and food industry. calgonit CN 373 removes organic deposits like protein, fats, starch, milk- and beverage residues. The product can be dosed by conductivity and is easily rinsed off.



calgonit sporex*

24 kg

H

240 kg

1000 kg

calgonit sporex is a liquid, slightly alkaline disinfectant with high content of active chlorine to be applied in the food and beverage industry. calgonit sporex is suitable for disinfection of surfaces, tanks, containers, pipe work and hoses, for use in crate washers and warm water stages of bottle washing machines as well as for treatment of cutting boards.



^{*}Use biocidal products with care. Always read label and product information before use.

Acid

calgonit jalu sauer

29 kg

275 kg 780 kg

calgonit jalu sauer is a liquid, strongly acidic detergent for use in the food and beverage industry. The product is a powerful descalant which can be used hot and cold. calgonit jalu sauer contains special inhibitors to prevent formation of nitrous gas and to reduce corrosion attack on plastic gaskets. It can be dosed by conductivity and is easily rinsed off. calgonit jalu sauer does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs.



calgonit jalu sauer plus

1000 kg



calgonit jalu sauer plus is a liquid, strongly acidic detergent based on nitric acid for use in the food, milk and beverage industry. calgonit jalu sauer plus is a powerful descalant and has good wetting, cleaning and emulsifying properties due to special surfactants. Special inhibitors in the product prevent formation of nitrous gas and reduce corrosion attack on plastic gaskets. calgonit jalu sauer plus can be used cold and hot and is easily dosed by conductivity. The product is low foaming when used by spray and is easily rinsed off. calgonit jalu sauer plus is suitable for automatic cleaning of pasteurizers, tanks, milk collecting trucks, centrifuges and pipes.



calgonit Duocip P

26 kg 240 kg

700 kg 1000 kg calgonit Duocip P is a liquid, highly acidic detergent based on organic and inorganic acids for automatic cleaning and disinfection of pipe work, fermentation and storage tanks under carbon dioxide atmosphere. Due to the combined acidic post-cleaning and disinfection step the cleaning times are considerably reduced. calgonit Duocip P is low foaming, can be dosed by conductivity and is easily rinsed off. calgonit Duocip P shows a very good microbiological efficacy against microorganisms typically found in the beverage production like Lactobacillus brevis or Saccharomyces cerevisiae. calgonit Duocip P is neutral in odour and has no influence on the taste and foam of the beer. Not suitable for soaking baths.



calgonit Duocip



calgonit Duocip is a liquid, highly acidic detergent based on organic and inorganic acids for automatic cleaning and disinfection of pipe work, fermentation and storage tanks under carbon dioxide atmosphere. Due to the combined acidic post-cleaning and disinfection step the cleaning times are considerably reduced. calgonit Duocip is low foaming, can be dosed by conductivity and is easily rinsed off. It is especially suitable to minimize the P-amount in waste water. calgonit Duocip shows a very good microbiological efficacy against microorganisms typically found in the beverage production like Lactobacillus brevis or Saccharomyces cerevisiae. calgonit Duocip is neutral in odour and has no influence on the taste of the beer. Not suitable for soaking baths.



Acid

calgonit LGS



calgonit LGS is a liquid, strongly acidic detergent for the automatic one step cleaning of fermentation and storage tanks. The product is preferably used at low cellar temperatures and removes yeast deposits and beerstone. calgonit LGS contains easy to rinse defoamers which effectively prevent disturbing foam in spray application. calgonit LGS can be reused and is easily dosed by conductivity.



calgonit SP

27 kg

250 kg

200 kg

700 kg 1000 kg calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgonit SP can be dosed by conductivity and is easily rinsed off. calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgonit SP can be dosed by conductivity and is easily rinsed off.



calgonit sporexalin*



calgonit sporexalin is a liquid, oxidizing disinfectant based on hydrogen peroxide. The product does not foam and can be used cold and hot. calgonit sporexalin is suitable for many applications of immersion-, circulation- or spray disinfection of equipment, tanks, containers , pipework and utensils in the food- , milk- and beverage industry.



calgonit sterizid forte 15*

10 kg 30 kg

220 kg

1000 kg

calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures. calgonit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



^{*}Use biocidal products with care. Always read label and product information before use.

Disinfection

calgonit CD-S*

25 kg

1000 kg

210 kg

calgonit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.



calgonit CD-L*



calgonit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage industry.



Additive

calgonit 1177

24 kg

250 kg

740 kg

calgonit 1177 is a chelate free additive based on special salts of organic acids designed for use in automatic cleaning systems of the beverage industry. calgonit 1177 is not foaming, controls hard water scale and combined with caustic removes tenacious organic soils e.g. dried on yeast and mould deposits. calgonit 1177 is used for washing of glass and PET bottles as well as for alkaline CIP-cleaning of tanks, pipes and kegs. When used in bottle wash operations lye corrosion on glass surfaces is noticeably reduced (antiscuffing effect).



calgonit CNT plus



calgonit CNT plus is a specialized liquid additive to enhance the cleaning effect of sodium lye and caustic solutions. The product contains effective chelates to prevent hard water scale and special surfactants to improve cleaning and to suppress disturbing foam. calgonit CNT plus can be used cold and hot, prevents disturbing foam when applied by spray and is suitable for automatic cleaning of wort cookers, whirlpools, heat exchangers, fermentation tanks as well as for bottle washing.



calgonit AD 865

25 kg

230 kg 670 kg calgonit AD 865 is a liquid, oxidizing cleaning booster based on hydrogen peroxide for use in the food and beverage industry. The product does not foam and can be used cold and hot. calgonit AD 865 can be used as an oxidizing additive to boost cleaning of acidic or caustic solutions and to remove tenacious organic soil.



^{*}Use biocidal products with care. Always read label and product information before use.



Acid

calgonit jalu sauer plus

29 kg

265 kg

780 kg 1000 kg calgonit jalu sauer plus is a liquid, strongly acidic detergent based on nitric acid for use in the food, milk and beverage industry. calgonit jalu sauer plus is a powerful descalant and has good wetting, cleaning and emulsifying properties due to special surfactants. Special inhibitors in the product prevent formation of nitrous gas and reduce corrosion attack on plastic gaskets. calgonit jalu sauer plus can be used cold and hot and is easily dosed by conductivity. The product is low foaming when used by spray and is easily rinsed off. calgonit jalu sauer plus is suitable for automatic cleaning of pasteurizers, tanks, milk collecting trucks, centrifuges and pipes.



calgonit SP



calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgonit SP can be dosed by conductivity and is easily rinsed off. calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgonit SP can be dosed by conductivity and is easily rinsed off.



calgonit Duocip

25 kg 230 kg

670 kg

calgonit Duocip is a liquid, highly acidic detergent based on organic and inorganic acids for automatic cleaning and disinfection of pipe work, fermentation and storage tanks under carbon dioxide atmosphere. Due to the combined acidic post-cleaning and disinfection step the cleaning times are considerably reduced. calgonit Duocip is low foaming, can be dosed by conductivity and is easily rinsed off. It is especially suitable to minimize the P-amount in waste water. calgonit Duocip shows a very good microbiological efficacy against microorganisms typically found in the beverage production like Lactobacillus brevis or Saccharomyces cerevisiae. calgonit Duocip is neutral in odour and has no influence on the taste of the beer. Not suitable for soaking baths.



calgonit Duocip P



calgonit Duocip P is a liquid, highly acidic detergent based on organic and inorganic acids for automatic cleaning and disinfection of pipe work, fermentation and storage tanks under carbon dioxide atmosphere. Due to the combined acidic post-cleaning and disinfection step the cleaning times are considerably reduced. calgonit Duocip P is low foaming, can be dosed by conductivity and is easily rinsed off. calgonit Duocip P shows a very good microbiological efficacy against microorganisms typically found in the beverage production like Lactobacillus brevis or Saccharomyces cerevisiae. calgonit Duocip P is neutral in odour and has no influence on the taste and foam of the beer. Not suitable for soaking baths.



Alkaline

calgonit R flüssig



calgonit R flüssig is a concentrated caustic detergent. The product doesn't foam, is easy to dose by conductivity and is suitable for circulation and spray cleaning of tanks, pasteurisers, pipe work, brew kettles, whirlpools and centrifuges as well as for crate washing in the food, milk and beverage industry, calgonit R flüssig can be used cold as well as hot. For enhancing cleaning performance calgonit R flüssig can be combined with Hypochlorite (calgorit AD 860), calgorit R flüssig is suitable for soft to medium hard water.



calgonit R flüssig spezial

15 kg 28 kg

290 kg

840 kg

calaonit R flüssia spezial is a high caustic liquid detergent suitable for the food and beverage industry as well as the milk industry. It is stabilized for high water hardness and can easily be dosed by conductivity. Even if it is applied for spray cleaning the product doesn't foam. For enhancing cleaning performance calgorit R flüssig spezial can be combined with Hypochlorite. calgonit R flüssig spezial is suitable for cleaning of brew vessels, whirlpools, pasteurizers, tanks, containers, pipe work, centrifuges and crate washing. If water hardness is above 6°dH the product can be used for cleaning of aluminium Kegs because there is only low etching.



calgonit R flüssig HA



calgonit R flüssig HA is a concentrated high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools, centrifuges and cheese makers in the food, milk and beverage industry, calgorit R flüssig HA may be used cold and hot and can be combined with active chlorine under use conditions.



calgonit ATR

calgorit ATR is a strong alcaline cleaner with water hardness stabilizers and corrosion inhibitor for aluminium and zinc intended for automatic cleaning of tanks and whirlpools.



calgonit NN 466



calgorit NN 466 is a concentrated, high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools and centrifuges in the food, milk and beverage industry, calgorit NN 466 can be applied cold and hot.



Alkaline

calgonit RT spezial

290 kg

840 kg

calgorit RT spezial is a highly concentrated caustic detergent with defoamer for use in the food processing and beverage industry. The product is especially suitable for hot circulation and spray cleaning of tanks, pasteurisers, pipe work, containers, brew kettles, whirlpools and centrifuges. calgonit RT spezial does not foam when applied above 40°C and is easily dosed by conduc-



Chlorine

calgonit CN 353



calgorit CN 353 is a liquid, alkaline detergent concentrate with active chlorine for use in the food and beverage industry. calgonit CN 353 does not foam and is suitable for soak, circulation and spray cleaning of tanks, pipes, mixing, storage and transport vessels as well as for cleaning of buttermaking machines and smoke sticks made of aluminium. calgorit CN 353 contains an effective inhibitor preventing the attack on aluminium, copper and brass.



calgonit CN 373

24 kg



710 kg |

calgonit CN 373 is a concentrated, alkaline, liquid detergent-sanitizer with active chlorine. The product does not foam and is suitable for circulation and spray cleaning of tanks, pipes, containers and crates in the beverage, dairy and food industry. calgonit CN 373 removes organic deposits like protein, fats, starch, milk- and beverage residues. The product can be dosed by conductivity 1000 kg and is easily rinsed off.



Additive

calgonit 1177



calgonit 1177 is a chelate free additive based on special salts of organic acids designed for use in automatic cleaning systems of the beverage industry, calgonit 1177 is not foaming, controls hard water scale and combined with caustic removes tenacious organic soils e.g. dried on yeast and mould deposits, calgonit 1177 is used for washing of glass and PET bottles as well as for alkaline CIP-cleaning of tanks, pipes and kegs. When used in bottle wash operations lye corrosion on glass surfaces is noticeably reduced (antiscuffing effect).



calgonit LA flüssig

4 kg

H

0 kg

680 kg

calgonit LA flüssig is an additiv based on special chelates and scale control agents for use in the food and beverage industry. The product is miscible with concentrated caustic lye and can be used to improve cleaning and as scale preventive. calgonit LA flüssig is suitable for alkaline CIP-cleaning of tanks, pipes and kegs and is used in bottle washing as well. calgonit LA flüssig is approved by Coca-Cola for use with PET-bottles.



calgonit AD 865



calgonit AD 865 is a liquid, oxidizing cleaning booster based on hydrogen peroxide for use in the food and beverage industry. The product does not foam and can be used cold and hot. calgonit AD 865 can be used as an oxidizing additive to boost cleaning of acidic or caustic solutions and to remove tenacious organic soil.



Disinfection

calgonit CD-L*

25 kg

210 kg d d tr

calgonit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage industry.



calgonit CD-S*



calgonit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.



calgonit sporexalin*

25 kg

200 kg

550 kg 1000 kg calgonit sporexalin is a liquid, oxidizing disinfectant based on hydrogen peroxide. The product does not foam and can be used cold and hot. calgonit sporexalin is suitable for many applications of immersion-, circulation- or spray disinfection of equipment, tanks, containers, pipework and utensils in the food-, milk- and beverage industry.



calgonit sterizid forte 15*



calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures. calgonit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



^{*}Use biocidal products with care. Always read label and product information before use.



Disinfection

calgonit DS 685*

20 kg

210 kg

calgonit DS 685 is a surface active, mildly alkaline disinfectant based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram-positive and gram-negative bacteria, yeasts, fungi and enveloped viruses. calgonit DS 685 is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgonit DS 685 is generally suitable for wipe, soak and spray disinfection of work surfaces, equipment, filling machines, walls and floors in the food and beverage industry. calgonit DS 685 can be used for sole disinfection in basins of hygiene stations. calgonit DS 685 has been tested in accordance with European standards EN 1276, EN 1650, EN 14476 and EN 13697.



calgonit DS 622*



calgonit DS 622 is a liquid alcoholic disinfectant especially for treating surfaces where hydrous solutions cannot be applied. calgonit DS 622 excels by fast killing of unwanted germs and is suitable especially for the (break) disinfection e.g. of cutting and packing machines as well as in the filling area. calgonit DS 622 is free from aldehyde and can also be used for manual quick disinfection of small surfaces, equipment, furnishing and sanitary equipment. calgonit DS 622 contains neither ethanol nor raw materials of animal origin. Thus calgonit DS 622 meets the Kosher and Halal requirements in the food processing industry.



8 x725 ml



6 L 19,6 kg

calgonit DS 683*

10,1 kg 20 kg

210 kg

610 kg 1000 kg calgonit DS 683 is a surface active, mildly alkaline detergent with disinfecting properties based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram positive and gram negative bacteria, yeasts and fungi. calgonit DS 683 is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgonit DS 683 is generally suitable for wipe, soak and spray applications manually and can also be applied with foam equipment. Calgonit DS 683 is suitable to clean and disinfect work surfaces, equipment, filling machines, walls and floors in the food and beverage industry. The product can also be used for footbaths in hygiene sluices. Calgonit DS 683 does not attack surfaces made of aluminium.



^{*}Use biocidal products with care. Always read label and product information before use.

Disinfection

calgonit DS 633*



calgorit DS 633 is an acidic foam cleaner with outstanding disinfecting properties based on organic acids designed for the food and beverage industry. The product contains an optimized combination of very effective surfactants with different acids which even solve difficult deposits. calgonit DS 633 produces a stable long cling foam and is suitable for large area disinfection on surfaces, machinery and equipment. Due to the very stable foam a prolonged contact time and therefore an outstanding effect even on vertical surfaces is achieved, calgorit DS 633 is easily rinsed off and leaves hygienic clean and sparkling surfaces.



calgonit DS 623*

8 x725 ml

calgorit DS 623 is a liquid alcoholic disinfectant especially for treating surfaces where hydrous solutions cannot be applied. calgorit DS 623 excels by fast killing of unwanted germs and is suitable especially for the (break) disinfection e.g. of cutting and packing machines as well as in the filling area. It detects vegetative bacteria, yeasts and enveloped viruses like Corona and kills them reliably, calgorit DS 623 is free from aldehyde and can also be used for manual quick disinfection of small surfaces, equipment, furnishing and sanitary equipment. The product is based on a formulation recommended by the WHO.



calgonit CD-L*



calgonit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage indus-



calgonit CD-S*



1000 kg

calgorit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.



^{*}Use biocidal products with care. Always read label and product information before use.

Acid

calgonit sporexalin*



200 kg



CO

550 kg 1000 kg calgonit sporexalin is a liquid, oxidizing disinfectant based on hydrogen peroxide. The product does not foam and can be used cold and hot. calgonit sporexalin is suitable for many applications of immersion-, circulation- or spray disinfection of equipment, tanks, containers , pipework and utensils in the food- , milk- and beverage industry.



calgonit sterizid forte 15*



calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures. calgonit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



calgonit DS 686 blau*

20 kg

calgonit DS 686 blau is a surface active, mildly alkaline disinfectant based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram positive and gram negative bacteria, yeasts and fungi. calgonit DS 686 blau is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgonit DS 686 blau is universally applicable and is suitable for wipe and soak disinfection. calgonit DS 686 blau is especially suitable for sole disinfection in basins of hygiene stations. Due to contained colour indicator the dosage can be easily controlled.



calgonit DS 628*



calgonit DS 628 is a liquid acidic foam detergent concentrate based on organic acids for use in the food and beverage industry. calgonit DS 628 contains peracetic acid and hydrogen peroxide as active biocidal ingredients providing powerful broad spectrum efficacy. calgonit DS 628 forms a stable foam and is suitable for disinfection of pre-cleaned surfaces, plants and machines.



^{*}Use biocidal products with care. Always read label and product information before use.

Bottle washing machine



Bottle washing machine Lye

Additive

calgonit 1177

24 kg

250 kg

740 kg

calgonit 1177 is a chelate free additive based on special salts of organic acids designed for use in automatic cleaning systems of the beverage industry. calgonit 1177 is not foaming, controls hard water scale and combined with caustic removes tenacious organic soils e.g. dried on yeast and mould deposits. calgonit 1177 is used for washing of glass and PET bottles as well as for alkaline CIP-cleaning of tanks, pipes and kegs. When used in bottle wash operations lye corrosion on glass surfaces is noticeably reduced (antiscuffing effect).



calgonit 1188



calgonit 1188 is an additive especially for bottle cleaning based on complexing agents and dispersants. Due to its excellent cleaning boosting effect the product is suitable as lye additive for removal of tenacious soil like e.g. mould depots and can advantageously be used for projects of temperature reduction in the bottle washing machine. calgonit 1188 prevents the deposit of aluminium stone and can be used for cleaning of glass-, PET-, PENand polycarbonate-bottles. Foam control can be achieved by separate dosage of calgonit defoamers.



calgonit Schaumbremse SB/neu

20 kg

200 kg

500 kg

calgonit Schaumbremse/SB neu a highly effective combination of surfactants for foam control of alkaline cleaning solutions in the milk-, beverage- and brewing industry. calgonit Schaumbremse/SB neu is used in automatic bottle wash and alkaline CIP cleaning applications and is effective above 40°C. calgonit Schaumbremse/SB neu reduces the surface tension, improves the cleaning and emulsification of lye solutions and is easily rinsed off.



calgonit LA flüssig



calgonit LA flüssig is an additiv based on special chelates and scale control agents for use in the food and beverage industry. The product is miscible with concentrated caustic lye and can be used to improve cleaning and as scale preventive. calgonit LA flüssig is suitable for alkaline CIP-cleaning of tanks, pipes and kegs and is used in bottle washing as well. calgonit LA flüssig is approved by Coca-Cola for use with PET-bottles.



calgonit GL extra

24 kg

210 kg

640 kg 1000 kg calgonit GL extra is a liquid, phosphate and nitrate free cleaning additive for highly alkaline cleaning solutions. The product is suitable as lye additive for CIP cleaning and particularly for automatic bottle washing in the milk and beverage industry. calgonit GL extra controls water hardness, increases bottle shine and effectively prevents disturbing foam in low concentrations when used hot.



Bottle washing machine Lye

Additive

calgonit AD 844

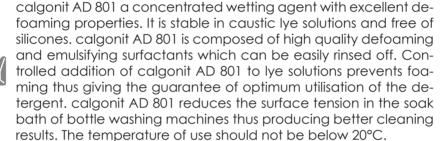


calgonit AD 844 is a special additive based on organic chelates designed for use in automatic cleaning systems in the food and beverage industries. It is non-foaming and removes combined with caustic tenacious soils, deposits of mould and mineral salts. calgonit AD 844 is used in washing of glass and plastic bottles, for cleaning of wort cookers, whirl-pools, heat exchangers, fermentation and storage tanks.



calgonit AD 801

20 kg





calgonit Schaumbremse Konz./SB



calgonit Schaumbremse Konz./SB is a highly effective combination of surfactants for foam control of alkaline cleaning solutions in the milk-, beverage- and brewing industry. calgonit Schaumbremse Konz./SB is used in automatic bottle wash and alkaline CIP cleaning applications and is effective above 40°C. calgonit Schaumbremse Konz./SB reduces the surface tension, improves the cleaning and emulsification of lye solutions and is easily rinsed off.



Bottle washing machine Water zone

Acid

calgonit PHS



780 kg

calgonit PHS is dosed into the rinse section of bottle washing machines to control pH. The product contains stabilizing agents which prevent formation of hard water scale and nozzle blockage thus ensuring efficient washer operation.



Additive

calgonit LA flüssig



calgonit LA flüssig is an additive based on special chelates and scale control agents for use in the food and beverage industry. The product is miscible with concentrated caustic lye and can be used to improve cleaning and as scale preventive. calgonit LA flüssig is suitable for alkaline CIP-cleaning of tanks, pipes and kegs and is used in bottle washing as well. calgonit LA flüssig is approved by Coca-Cola for use with PET-bottles.



Bottle washing machine Water zone

Additive

calgonit AD 817



calgonit AD 817 is an additive for alkaline cleaning processes to prevent hard water scale formation which can cause nozzle blockage. calgonit AD 817 is suitable for use in the food and beverage industry as well as for treatment of process water. The product is stable against oxidizing agents and therefore especially suitable when used in combination with chlorine dioxide and peracetic based disinfectants. calgonit AD 817 is effective even in hard water and suitable for PET. In pasteurizers calgonit AD 817 prevents hardness deposits and protects cans from blackening.



calgonit WST neu

24 kg

260 kg

760 kg

calgonit WST neu is a very efficient and economical additive for scale inhibition in rinse water sections of bottle washing machines. calgonit WST neu is suitable for hard water, high temperatures and high pH-values. Due to the stabilizing of water hardness no corrosion at high pH is observed on ordinary steel of the machines.



Bottle washing Disinfection

Acid

calgonit sterizid forte 15*



calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures. calgonit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



Chlorine

calgonit sporex*



calgonit sporex is a liquid, slightly alkaline disinfectant with high content of active chlorine to be applied in the food and beverage industry. calgonit sporex is suitable for disinfection of surfaces, tanks, containers, pipe work and hoses, for use in crate washers and warm water stages of bottle washing machines as well as for treatment of cutting boards.



Bottle washing machine Headspace disinfection

Acid

calgonit sporexalin*



calgonit sporexalin is a liquid, oxidizing disinfectant based on hydrogen peroxide. The product does not foam and can be used cold and hot. calgorit sporexalin is suitable for many applications of immersion-, circulation- or spray disinfection of equipment, tanks, containers, pipework and utensils in the food-, milk- and beverage industry.



Alkaline

calgonit DS 686 blau*

20 kg

calgorit DS 686 blau is a surface active, mildly alkaline disinfectant based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram positive and gram negative bacteria, yeasts and fungi. calgonit DS 686 blau is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgorit DS 686 blau is universally applicable and is suitable for wipe and soak disinfection. calgorit DS 686 blau is especially suitable for sole disinfection in basins of hygiene stations. Due to contained colour indicator the dosage can be easily controlled.



Disinfection

calgonit DS 622*



calgorit DS 622 is a liquid alcoholic disinfectant especially for treating surfaces where hydrous solutions cannot be applied. calgonit DS 622 excels by fast killing of unwanted germs and is suitable especially for the (break) disinfection e.g. of cutting and packing machines as well as in the filling area. calgorit DS 622 is free from aldehyde and can also be used for manual quick disinfection of small surfaces, equipment, furnishing and sanitary equipment. calgorit DS 622 contains neither ethanol nor raw materials of animal origin. Thus calgorit DS 622 meets the Kosher and Halal requirements in the food processing industry.



8 x725 ml



19,6 kg

^{*}Use biocidal products with care. Always read label and product information before use.

Bottle washing machine Headspace disinfection

Disinfection

calgonit DS 685*

20 kg

calgonit DS 685 is a surface active, mildly alkaline disinfectant based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram-positive and gram-negative bacteria, yeasts, fungi and enveloped viruses. calgonit DS 685 is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgonit DS 685 is generally suitable for wipe, soak and spray disinfection of work surfaces, equipment, filling machines, walls and floors in the food and beverage industry. calgonit DS 685 can be used for sole disinfection in basins of hygiene stations. calgonit DS 685 has been tested in accordance with European standards EN 1276, EN 1650, EN 14476 and EN 13697.



calgonit DS 683*



calgonit DS 683 is a surface active, mildly alkaline detergent with disinfecting properties based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram positive and gram negative bacteria, yeasts and fungi. calgonit DS 683 is scarcely affected in its activity by protein, is good fat solving, nearly odourless and non corrosive. calgonit DS 683 is generally suitable for wipe, soak and spray applications manually and can also be applied with foam equipment. calgonit DS 683 is suitable to clean and disinfect work surfaces, equipment, filling machines, walls and floors in the food and beverage industry. The product can also be used for footbaths in hygiene sluices. calgonit DS 683 does not attack surfaces made of aluminium.



calgonit CD-S*

25 kg

1000 kg

calgonit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.



calgonit CD-L*



calgonit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage industry.



^{*}Use biocidal products with care. Always read label and product information before use.

Box cleaning



Box cleaning

Alkaline

calgonit AN 195

22 kg

210 kg 600 kg 1000 kg calgonit AN 195 has specifically been developed for the cleaning of plastic surfaces in the food and beverage industry calgonit AN 195 is especially suitable for the automatic cleaning of plastic crates and is not foaming when used at temperatures above 40°C. calgonit AN 195 accelerates drainage, gives surfaces an long-term antistatic effect and reduces re-soiling. calgonit AN 195 may be combined with other alkaline detergents for spray application and can be used for manual cleaning of plastic surfaces. calgonit AN 195 can be added to the rinse water of plastic crate washing processes to intensify the antistatic effect, provided there is no direct food contact.



calgonit RT spezial



calgonit RT spezial is a highly concentrated caustic detergent with defoamer for use in the food processing and beverage industry. The product is especially suitable for hot circulation and spray cleaning of tanks, pasteurisers, pipe work, containers, brew kettles, whirlpools and centrifuges. calgonit RT spezial does not foam when applied above 40°C and is easily dosed by conductivity.



Keg / Container



Alkaline

calgonit R flüssig spezial

15 kg 28 kg 290 kg

840 kg

calgonit R flüssig spezial is a high caustic liquid detergent suitable for the food and beverage industry as well as the milk industry. It is stabilized for high water hardness and can easily be dosed by conductivity. Even if it is applied for spray cleaning the product doesn't foam. For enhancing cleaning performance calgonit R flüssig spezial can be combined with Hypochlorite. calgonit R flüssig spezial is suitable for cleaning of brew vessels, whirlpools, pasteurizers, tanks, containers, pipe work, centrifuges and crate washing. If water hardness is above 6°dH the product can be used for cleaning of aluminium Kegs because there is only low etching.



calgonit R flüssig HA



calgonit R flüssig HA is a concentrated high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools, centrifuges and cheese makers in the food, milk and beverage industry. calgonit R flüssig HA may be used cold and hot and can be combined with active chlorine under use conditions.



calgonit NN 466

30 kg 300 kg

1000 kg

calgonit NN 466 is a concentrated, high caustic based detergent. The product does not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools and centrifuges in the food, milk and beverage industry. calgonit NN 466 can be applied cold and hot. calgonit NN 466 is a concentrated, high caustic based detergent. The product doe not foam, can easily be dosed by conductivity and is especially suitable for circulation and spray cleaning of tanks pasteurisers, pipe work, brew vessels, whirlpools and centrifuges in the food, milk and beverage industry, calgonit NN 466 can be applied cold and hot.



Acid

calgonit SP



calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgonit SP can be dosed by conductivity and is easily rinsed off. calgonit SP is an acidic detergent for use in the food and beverage industry. The product does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs. calgorit SP can be dosed by conductivity and is easily rinsed off.



calgonit jalu sauer



275 kg 780 kg

calgorit jalu sauer is a liquid, strongly acidic detergent for use in the food and beverage industry. The product is a powerful descalant which can be used hot and cold. calgonit jalu sauer contains special inhibitors to prevent formation of nitrous gas and to reduce corrosion attack on plastic gaskets. It can be dosed by conductivity and is easily rinsed off. calgonit jalu sauer does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs.



calgonit jalu sauer plus

1000 kg



calgonit jalu sauer plus is a liquid, strongly acidic detergent based on nitric acid for use in the food, milk and beverage industry. calgonit jalu sauer plus is a powerful descalant and has good wetting, cleaning and emulsifying properties due to special surfactants. Special inhibitors in the product prevent formation of nitrous gas and reduce corrosion attack on plastic gaskets, calgorit jalu sauer plus can be used cold and hot and is easily dosed by conductivity. The product is low foaming when used by spray and is easily rinsed off. calgonit jalu sauer plus is suitable for automatic 🔼 1000 kg cleaning of pasteurizers, tanks, milk collecting trucks, centrifuges and pipes.



calgonit sterizid forte 15*

10 kg 30 kg 220 kg

1000 kg

calgonit sterizid forte 15 is a liquid, acidic disinfectant based on peracetic acid. It effectively kills bacteria, spores, yeasts, fungi and viruses even at low temperatures, calgorit sterizid forte 15 does not foam and is suitable for disinfection tasks in the food industry. The product is suitable for general surface disinfection, for automatic sanitation of tanks, containers, pipes and equipment as well as for use in water stages of bottle washing machines. Furthermore the product can be used for intermediate disinfection of milking equipment, tube milking machines and for sanitation of animal sheds after cleaning.



^{*}Use biocidal products with care. Always read label and product information before use.

Additive

calgonit 1177

24 kg 250 kg

740 kg

calgonit 1177 is a chelate free additive based on special salts of organic acids designed for use in automatic cleaning systems of the beverage industry. calgonit 1177 is not foaming, controls hard water scale and combined with caustic removes tenacious organic soils e.g. dried on yeast and mould deposits. calgonit 1177 is used for washing of glass and PET bottles as well as for alkaline CIP-cleaning of tanks, pipes and kegs. When used in bottle wash operations lye corrosion on glass surfaces is noticeably reduced (antiscuffing effect).



calgonit CNT plus



calgonit CNT plus is a specialized liquid additive to enhance the cleaning effect of sodium lye and caustic solutions. The product contains effective chelates to prevent hard water scale and special surfactants to improve cleaning and to suppress disturbing foam. calgonit CNT plus can be used cold and hot, prevents disturbing foam when applied by spray and is suitable for automatic cleaning of wort cookers, whirlpools, heat exchangers, fermentation tanks as well as for bottle washing.



calgonit LA flüssig

24 kg

230 kg

680 kg

calgonit LA flüssig is an additive based on special chelates and scale control agents for use in the food and beverage industry. The product is miscible with concentrated caustic lye and can be used to improve cleaning and as scale preventive. calgonit LA flüssig is suitable for alkaline CIP-cleaning of tanks, pipes and kegs and is used in bottle washing as well. calgonit LA flüssig is approved by Coca-Cola for use with PET-bottles.



calgonit AD 865



calgonit AD 865 is a liquid, oxidizing cleaning booster based on hydrogen peroxide for use in the food and beverage industry. The product does not foam and can be used cold and hot. calgonit AD 865 can be used as an oxidizing additive to boost cleaning of acidic or caustic solutions and to remove tenacious organic soil.



Disinfection

calgonit CD-S*



calgonit CD-S is a standardised solution of hydrochloric acid to produce chlorine dioxide for water treatment and disinfection in rinse sections of bottle washing machines.



calgonit CD-L*

210 ka

1000 kg

calgorit CD-L is a standardised solution of sodium chlorite to produce chlorine dioxide in a special chlorine dioxide preparation device. The produced chlorine dioxide can be used for water treatment and all disinfection tasks in food and beverage indus-



calgonit DS 622*



calgorit DS 622 is a liquid alcoholic disinfectant especially for treating surfaces where hydrous solutions cannot be applied. calgorit DS 622 excels by fast killing of unwanted germs and is suitable especially for the (break) disinfection e.g. of cutting and packing machines as well as in the filling area. calgorit DS 622 is free from aldehyde and can also be used for manual quick disinfection of small surfaces, equipment, furnishing and sanitary equipment, calgorit DS 622 contains neither ethanol nor raw materials of animal origin. Thus calgonit DS 622 meets the Kosher and Halal requirements in the food processing industry.



8 x725 ml



19,6 kg

Chlorine

calgonit sporex*

240 kg

1000 kg

calgorit sporex is a liquid, slightly alkaline disinfectant with high content of active chlorine to be applied in the food and beverage industry, calgorit sporex is suitable for disinfection of surfaces, tanks, containers, pipe work and hoses, for use in crate washers and warm water stages of bottle washing machines as well as for treatment of cutting boards.



^{*}Use biocidal products with care. Always read label and product information before use.

Conveyor belts



Conveyor belts

Neutral

calgonit LU 5702



calgonit LU 5702 is a silicone based lubricant for the application on stainless steel or plastic belt conveyor systems for use in the food industry. The product is especially designed for the transport of carton packages and plastic containers (e.g. PET, PC).



calgonit Bandfit EE

22 kg

200 kg

600 kg 980 kg calgonit Bandfit EE is a concentrated, chelate-free product designed for lubrication of transport chains for glass and plastic bottles (PET, PC), cans, boxes and cardboard products in the food and beverage industry. calgonit Bandfit EE provides excellent lubricity and can be used with water of any hardness without formation of deposits. calgonit Bandfit EE is low foaming thus avoiding wrong measurements on control devices for bottles. Excellent cleaning performance ensures good hygienic conditions and leads to a noticeable reduction of times required for additional belt cleaning.



calgonit Bandfit CT-E



calgonit Bandfit CT-E is a concentrate suitable for lubrication of conveyor belts for glass- and plastic bottles (PET, PC), cans, boxes and cardboard products. The product shows excellent lubrication and can be used independent on water hardness. Due to its special combination calgonit Bandfit CT-E provides an outstanding cleaning effect, it is biodegradable and low foaming.



calgonit Bandfit SD

200 kg

980 kg

calgonit Bandfit SD is a concentrate for lubrication of conveyor belts for glass- and plastic bottles (PET, PC), cans, boxes and cardboard products in the food and beverage industry. calgonit Bandfit SD is especially designed for semi dry lubrication and guarantees excellent lubrication even at longer pause and short pulse times. The product can be used independent on water hardness and is low foaming. Due to ist special combination calgonit Bandfit SD provides an outstanding cleaning effect and it is free from persistent complexing agents.



Convoyer belts

Neutral

calgonit DryGlide \$1

220 kg

calgonit Dry Glide SI is a ready to use lubricant based on silicones. Due to the specific product composition, no extra water is needed for having a good lubrication. calgonit Dry Glide SI can be used for carton, PET, PC and cans on plastic chains, calgonit Dry Glide SI cannot be used for the lubrication of glass bottles on stainless steel chains.



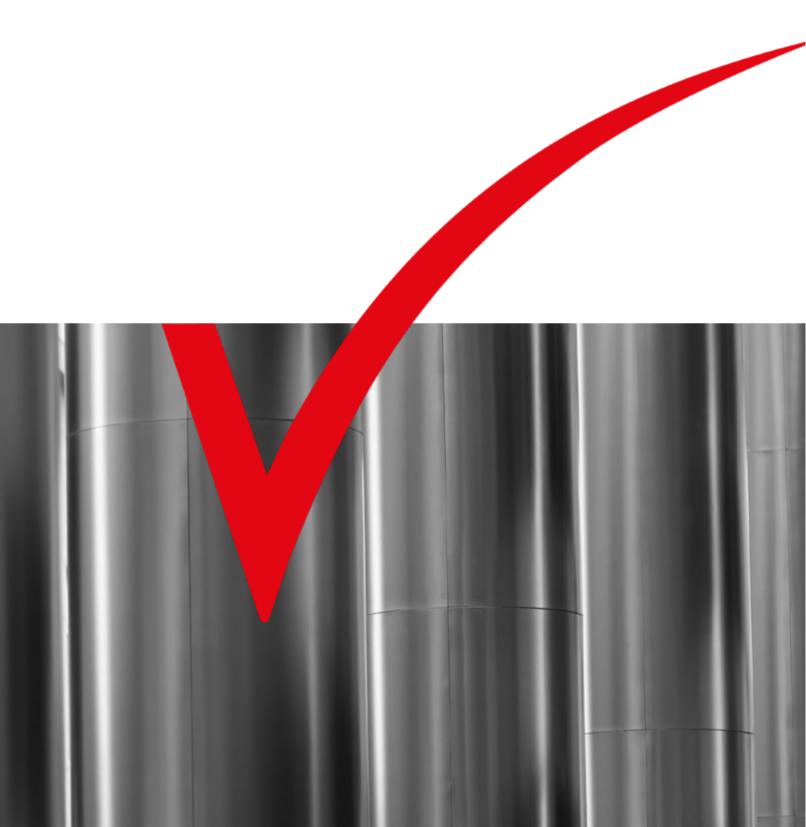
calgonit DryGlide H1



calgorit Dry Glide H1 is a concentrated lubricant for dry application on conveyor belts for plastic bottles (PET, PC), glass bottles, cans, boxes, KEGs and cardboard products. calgonit Dry Glide H1 provides excellent lubricity. Due to minor required quantities of the lubricant and no water and waste water costs, the transport costs are reduced. Simultaneous the hygienic conditions of the conveyors are improved.



10 L



Alkaline

calgonit AF 108

22 kg

200 kg

600 kg

calgonit AF 108 is a mildly alkaline general purpose cleaner designed for use in the food industry. The product is suitable for manual, foam or soak applications and effectively removes fat, oil and protein deposits. calgonit AF 108 contains organic chelates to bind water hardness and is non corrosive against most materials. Due to its special composition the product is easily rinsed off and does not form white deposits often found with silicated detergents.



calgonit NF 406



calgonit NF 406 is a liquid alkaline foam detergent with excellent cleaning performance designed for use in the food and beverage industry. The product generates a stable foam and is especially suitable to remove fat, oil, protein and other organic soils. calgonit NF 406 is applied for cleaning of machinery, tanks, tiled walls and floors, controls water hardness and is easily rinsed off.



calgonit NF 400

24 kg

260 kg

720 kg

calgonit NF 400 is an optimised, liquid foam detergent with high caustic content designed for use in the food industry. The product develops a stable foam with good cling and rapid soil penetration. calgonit NF 400 is suitable to remove especially stubborn and carbonised soils like tar, burned grease, starch and protein and therefore is preferably used for smoke house cleaning.



calgonit NF 422



calgonit NF 422 is a highly active alkaline foam cleaner for difficult cleaning tasks in the food/beverage industry and livestock farming. The product forms a stable, long clinging foam and is suitable for cleaning of machinery, conveyors, filling plants, walls and floors. calgonit NF 422 is particularly useful where fat, oil and protein soiling is encountered and can also be used on heated surfaces.



calgonit NF 414

24 kg 240 kg

670 kg

calgonit NF 414 is an optimised, liquid foam detergent with high caustic content designed for use in the food industry and livestock farming. The product develops a stable foam with good cling and rapid soil penetration. calgonit NF 414 is suitable to remove especially stubborn and carbonised soils like tar, burned grease, starch and protein. The product also solves efficiently facces and other soils in stables. calgonit NF 414 is especially suitable for cleaning of ovens, fryers, smoke houses, heavily soiled floors, conveyor belts and other facilities as well as cleaning of stables. calgonit NF 414 contains an efficient inhibitor which prevents the attack on non-ferrous metals thus allows the application on surfaces made of copper, brass and bronze.



Neutral

calgonit AR



calgonit AR is a neutral, phosphate free, highly concentrated all purpose cleaner for the milk and food industry. The product does not contain perfumes, is high foaming and compatible with all materials normally used. calgonit AR has excellent fat solving capability and is suitable for manual cleaning of floors, tiles, walls and devices made of metal, wood or plastics.



Chlorine

calgonit CF 314*

24 kg

230 kg

1000 kg

calgonit CF 314 is a concentrated, alkaline foam cleaner with active chlorine. It is suitable for cleaning of machines, appliances, containers, tiled walls and floors encountered in the processed food and beverage industries. calgonit CF 314 builds up a long clinging foam and has excellent cleaning properties. It effectively removes protein and fat as well as any other persistent, organic deposits. calgonit CF 314 can easily be rinsed off leaving the cleaned surfaces in excellent hygienic condition.



calgonit CF 312*



calgonit CF 312 is a concentrated liquid alkaline foam detergent-sanitizer with active chlorine. It is free of silicate and can be used in all areas of the food and beverage industry to remove organic soil contaminants from all kinds of surfaces. calgonit CF 312 is hard water tolerant, builds up a stable foam, can easily be rinsed off and provides excellent hygienic conditions. calgonit CF 312 effectively removes protein and fat as well as any other persistent, organic deposits and is used for the cleaning of machines, containers, tiled walls and floors.



calgonit CF 315

24 kg

680 kg

calgonit CF 315 is a liquid alkaline foam detergent with active chlorine designed for use in the food and beverage industry. The product is suitable for all degrees of water hardness and contains a special inhibitor allowing the use on aluminium and galvanized steel. calgonit CF 315 removes effectively fat and protein as well as any other persistent, organic deposits. It leaves the cleaned surfaces in excellent hygienic condition. calgonit CF 315 is normally applied for foam cleaning of machinery, tanks, tiled walls and floors. The product gives a stable foam and is easily rinsed off. For basic cleaning of heavily soiled parts or containers calgonit CF 315 could be used for immersion cleaning.



^{*}Use biocidal products with care. Always read label and product information before use.

Acid

calgonit SF 504

24 kg

700 kg

240 kg

calgonit SF 504 is an ideal multipurpose, strong acidic foam cleaner for the food and beverage industry. An optimized combination of powerful surfactants with mineral acids and emulsifying agents makes the product very effective for the removal of tenacious deposits of protein, grease and hard water scale. calgonit SF 504 is easy to remove from surfaces and leaves a shiny surface after rinsing.



calgonit SF 506



calgonit SF 506 is an ideal multipurpose, acidic cleaner based on phosphoric acid for use in the food and beverage industry. calgonit SF 506 can be used for manual, foam or soak applications. An optimized combination of powerful surfactants with acids makes the product very effective for removal of tenacious soils like rust. The special inhibitors in calgonit SF 506 essentially reduce attack when used on aluminium and galvanized steel. calgonit SF 506 is suitable for cleaning of cookers and bacon moulds as well as for general cleaning. Tenacious deposits of protein and blood, rust and other soils are removed effectively.



calgonit SF 522

24 kg



220 kg

calgonit SF 522 is an acid, phosphate-free foam cleaner designed for use in the food and beverage industry. Due to a special surfactant composition, the product produces a very stable, long cling foam and removes even tenacious soils like lime scale, rust and protein as well as residual alkalinity. calgonit SF 522 produces hygienic clean and sparkling surfaces.



calgonit SF 5501



calgonit SF 5501 is a phosphorus free, low corrosive, acidic cleaner used for removal of lime scale residues of alkalinity and light organic soiling. calgonit SF 5501 produces a stable foam and is suitable for cleaning of machinery, work surfaces, containers, tiled floors and walls encountered in the food-, milk- and beverage industry. calgonit SF 5501 is normally applied as foam, but can also be used manually.



22 kg

calgonit SF 528



calgonit SF 528 is a liquid acidic foamdetergent concentrate based on organic acids for use in the food and beverage industry. The product forms a stable foamand removes mineral soil like limescale as well as coloured organic deposits due to an effective bleaching action. calgonit SF 528 is suitable for large-area cleaning of equipment, machinery, walls and floors. The product leaves the cleaned surfaces in an optimumhygienic condition.





Alkaline

calgonit MC 942



1000 kg

260 kg

calgorit MC 942 is a buffered mildly alkaline cleaning agent for reverse osmosis, micro- and ultrafiltration equipment. The product contains organic sequestrants. calgonit MC 942 is a highly concentrated product and is recommended to use in combination with calgorit MC 970 to maximize the cleaning performance.



calgonit MC 949



calgonit MC 949 is a special product for cleaning of micro-, ultra-, nanofiltration systems as well as reverse osmosis systems. Due to its particular composition, calgorit MC 949 efficiently removes mineral deposits in an alkaline environment. Especially for removing of calcium deposits, e.g. calcium oxalate, calgonit MC 949 unfolds its full potential.



25 kg

calgonit MC 946

27 kg



1200 kg

270 kg

calgonit MC 946 is a caustic, liquid detergent with a high content of organic chelates and cleaning active surfactants. The product has been developed especially for cleaning of high pH-resistant membranes in micro-, ultra- and nanofiltration plants as well as reverse osmosis systems. calgonit MC 946 removes organic and inorganic soils and has superior fat solving properties.



calgonit MC 947



calgonit MC 947 is a caustic liquid with a high capability of water hardness stabilization and reliably removes organic and inorganic soils. It has been developed especially for cleaning ceramic membranes. calgonit MC 947 is also suitable for any type of membrane filters, as found in micro-, ultra- and nanofiltration plants as well as reverse osmosis systems.



calgonit MC 943

1000 kg



calgorit MC 943 is an alkaline cleaning agent for micro-, ultraand nanofiltration equipment as well as reverse osmosis systems. The product contains chelating agents and surface active ingredients. calgorit MC 943 is a high concentrated product with an excellent cleaning performance.



Acid

calgonit MC 952



calgonit MC 952 is an especially formulated acidic detergent based on a combination of mineral acids. The product removes water scale as well as milkstone and is suitable for cleaning of reverse osmosis systems and micro-, ultra-, nanofiltration equipment.



27 kg

250 kg

1000 kg

calgonit MC 951

25 kg



230 kg

calgonit MC 951 is an especially formulated strongly acidic detergent based on a combination of mineral acids. The product removes water scale as well as milkstone and is suitable for cleaning of reverse osmosis systems and micro-, ultra-, nanofiltration equipment.



calgonit MC 957



calgonit MC 957 is a formulation designed for preservation of reverse osmosis membranes, which are out of work for longer periods. calgonit MC 957 is also suitable to remove free or bound chlorine from the feed water for reverse osmosis and nanofiltration equipment.



25 ka

calgonit AD 865

25 kg



200 ka

1000 kg

calgonit AD 865 is a liquid, oxidizing cleaning booster based on hydrogen peroxide for use in the food and beverage industry. The product does not foam and can be used cold and hot. calgonit AD 865 can be used as an oxidizing additive to boost cleaning of acidic or caustic solutions and to remove tenacious organic soil.



Enzymatic

calgonit MC 970



calgonit MC 970 is very special formulated cleaning agent with a high content of proteolytic enzymes. It is suitable for cleaning of reverse osmosis-, micro-, ultra- and nanofiltration equipment normally together with a slightly alkaline product like calgonit MC 942.



10,1 kg

Additive

calgonit MC 950

210 kg

calgonit MC 950 is a special additive for membrane cleaning based on a mixture of high-performance surfactants. calgonit MC 950 efficiently removes organic contaminants from the filtration of dairy products, breweries and fruit juice products. calgonit MC 950 is suitable for all types of micro-, ultra-, nanofiltration and reverse osmosis systems.



Chlorine

calgonit AD 860



calgonit AD 860 is a liquid, slightly alkaline bleach agent with high content of active chlorine to be applied in the food and beverage industry. calgonit AD 860 is suitable for use in tanks, containers, pipe work, hoses, crate washers as well as for treatment of cutting boards.



Recooler / Pasteurizer



Recooler / Pasteurizer

Acid

calgonit SP 912

24 kg

220 kg

calgonit SP 912 is a liquid product specifically developed for pasteurizer water treatment in the food processing industry. calgonit SP 912 provides superior scale inhibition, prevents deposition and is effective in hard water. In pasteurizers calgonit SP 912 prevents hardness deposits and protects cans from blackening. The product is stable against oxidizing agents and therefore especially suitable when used in combination with chlorine dioxide and peracetic based disinfectants.



calgonit SP 905



calgonit SP 905 is a product based on molybdate which is especially developed for food sterilization equipment. The product prevents efficiently lime scale, corrosion and deposits on packaging and inside the autoclave. The good wetting ability of calgonit SP 905 results in evenly drying and thus ensures clean and shiny packaging.



25 kg

calgonit SP 910

25 kg



250 ka

calgonit SP 910 is an optimized mixture of organic corrosion inhibitors, phosphates, dispersants and wetting agents. The product is especially developed for food sterilization equipment. calgonit SP 910 prevents effectively corrosion and deposits in all water-bearing areas of sterilization equipment and improves simultaneously the appearance of the finished product. calgonit SP 910 prevents reliably deposits caused by higher water hardness.



calgonit AD 817



calgonit AD 817 is an additive for alkaline cleaning processes to prevent hard water scale formation which can cause nozzle blockage. calgonit AD 817 is suitable for use in the food and beverage industry as well as for treatment of process water. The product is stable against oxidizing agents and therefore especially suitable when used in combination with chlorine dioxide and peracetic based disinfectants. calgonit AD 817 is effective even in hard water and suitable for PET. In pasteurizers calgonit AD 817 prevents hardness deposits and protects cans from blackening.



24 kg

Disinfection

calgonit DS 643*

25 kg

200 kg

calgonit DS 643 is a biocide based on isothiazolinones and is used to effectively fight and prevent microbiological growth in strained cooling water and service water systems. calgonit DS 643 is a highly efficient, fluid microbiocide based on organic heterocyclic compounds. It controls germs, slime-forming organisms, algae and fungi, as well as any type of aerobic and anaerobic bacteria. The biostatic effect of this product prevents the development of bacteria and slime and controls the biological growth in the system.



^{*}Use biocidal products with care. Always read label and product information before use.

Personal hygiene



Personal hygiene

Neutral

calgonit HA 026





calgonit HA 026 is a ready-to-use, liquid lotion for hand cleaning and decontamination. The use of calgonit HA 026 essentially improves hand hygiene of personnel handling food in production. calgonit HA 026 is suitable for regularly cleaning of soiled hands, especially before hand sanitizing.



tru-lit Cremeseife



tru-lit Cremeseife is a liquid soap based on mild eudermic substances. Lipid regulating ingredients ensure best possible protection and care of the skin even with frequent use. tru-lit Cremeseife is pH-neutral and dermatologically tested. tru-lit Cremeseife is unscented and therefore suitable for the food processing industry.



5 L

calgonit Handreiniger geruchsneutral





calgonit Handreiniger has a strong cleaning effect, is pH-neutral and lipid regulating, whereby an excellent skin tolerance is achieved. calgonit Handreiniger doesn't leave soap- and soil residues in sinks and is economic in use.



calgonit Hautschutzlotion



calgonit Hautschutzlotion is a low fattening and quickly absorbing protection and care lotion for stressed skin. The product cares, soothes and smoothes the skin. The lotion is easy to apply and provides a pleasant skin sensation. calgonit Hautschutzlotion is suitable for protection of heavily demanded skin which is regular in contact with degreasing detergents. It's ideal for areas where skin care and protection in connection with quick absorbance is necessary. calgonit Hautschutzlotion is especially suitable for employees in the industry, the food processing industry, trades, hotels, restaurants, hospitals and care and residential homes.



Personal hygiene

Disinfection

calgonit Des-H*



Personal hygiene is an important and essentially component in hygienically sensitive areas in the food and other industries. The required reduction of bacteria in the production and packing areas is mostly achieved by using a hand disinfection. Products for hand disinfection need a good skin tolerance, short contact time and broad spectrum kill. calgonit Des-H meets this requirements. calgonit Des-H contains neither ethanol nor raw materials of animal origin. Thus calgonit Des-H meets the Kosher and Halal requirements in the food processing industry.



calgonit Des-HE*

2x1 L

5 kg

Personal hygiene is an important and essentially component in hygienically sensitive areas in the food and other industries. The required reduction of bacteria in the production and packing areas is achieved by using calgonit Des-HE. The product meets the high requirements for good skin tolerance, short contact time and a broad spectrum kill regarding bacteria, yeasts and enveloped viruses. Typical representatives like Corona virus, Flu virus and also the unenveloped norovirus are reliably and irreversibly inactivated. calgonit Des-HE is based on ethanol from sustainable biological sources and therefore has a characteristic odor.



Services



For optimal hygiene management

Our goal is to ensure a comprehensive service range to make the applications in your organisation technically safe, economically effective and ecologically friendly at all times.

We further support and advise our customers with a company-specific product selection according to their needs as well as optimal product application to ensure effective cleaning and disinfection processes.

Calvatis

- helps you optimise your cleaning and disinfection processes
- ✓ helps you find the causes of faults
- helps you implement effective measures to deal with events

Calvatis...

- ...analyses the initial situation on site (current state protocol; report) and plans the use of the products with you
- ✓ order suggestions
- ✓ work instructions
- ✓ storage concepts
- ...documents the planned use (cleaning and disinfection plan)

Calvatis...

- ...helps you evaluate the results of monitoring
- √ through statistical evaluation
- ✓ and shows the need for action

...supports you in the annual verification of the cleaning and disinfection procedures ...checks and reports the plan and target specifications for cleaning and disinfection (amounts; costs; processes)

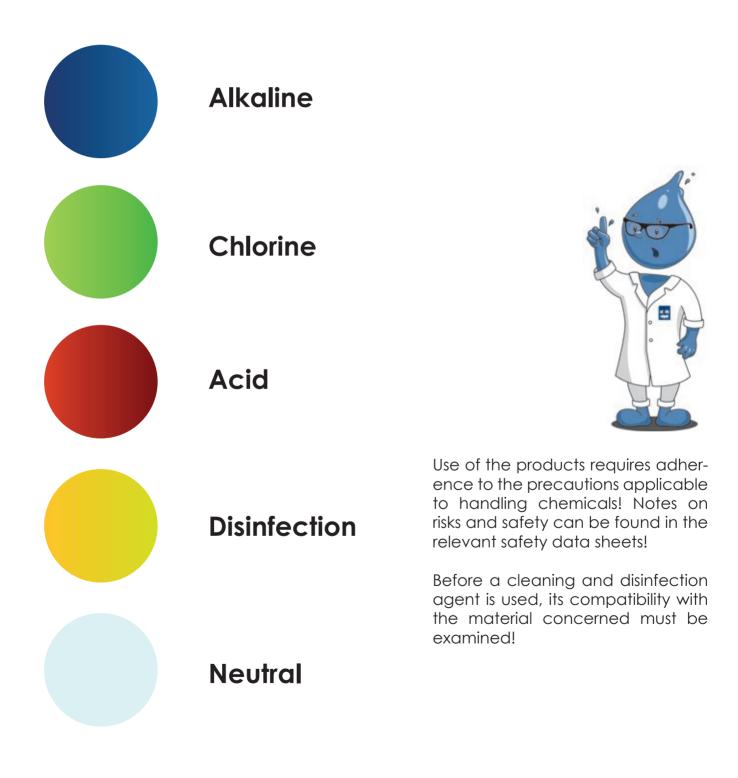
- ...trains your staff
- to handle cleaning and disinfection agents
- √ for personal hygiene
- √ in dealing with illnesses

...regularly monitors adherence to specifications by determining the concentrations used and the success achieved

- ...documents these monitoring results
- ✓ service report per visit

Colour concept

We have developed a colour concept to improve safety while working with Calvatis products. This makes it possible to determine the type of product from the colour of the canister and the labels. It makes handling our products much easier and also promotes increased safety during processing.



Notes



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