

## Calvatis GmbH Food Industry

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

Calvatis is one of the leading independent manufacturers of cleaning and disinfection products. We offer our customers individual hygiene concepts based on this experience. Calvatis has been successfully represented in the global market for over 75 years with its calgonit product range.

#### 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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#### Acid

#### calgonit SF 504



calgonit SF 504 is an ideal multi purpose, 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 multi purpose, 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 calgorit 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 520



calgonit SF 520 is a phosphoric acid based foam cleaner designed for use in the food and beverage industry. The product produces, due to a special surfactant composition, a very stable, long cling foam and removes even tenacious soils like lime scale, rust and protein as well as residual alkalinity from previous cleaning steps. calgonit SF 520 produces hygienic clean and sparkling surfaces.

#### calgonit SF 522



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.





#### Chlorine

#### calgonit CF 210



calgonit CF 210 is an optimized chlorinated foam cleaner free of silicate for use in the food industry. The product is has excellent soil penetrating properties and is suitable to remove fat and proteinous deposits. calgonit CF 210 is low corrosive on sensitive materials due to its special composition.



#### calgonit CF 301



calgonit CF 301 is a highly effective, liquid foam cleaner with active chlorine. The product is suitable for cleaning of all surfaces, utensils, equipment and engineered items used in the food and beverage industry. calgonit CF 301 gives a stable foam and effectively removes soils and deposits based on proteins, starches and fats. calgonit CF 301 is stabilized for all water hardnesses and easily rinsed off.



#### calgonit CF 310



calgonit CF 310 is a liquid alkaline foam detergent with active chlorine. It can be used in all areas of the food and beverages industry to remove organic soil contaminants from machinery, containers, tiled walls and floors. calgonit CF 310 is hard water tolerant and can easily be rinsed off.



#### calgonit CF 325



calgonit CF 325 is a liquid alkaline foam cleaner with active chlorine. It can be used in all areas of the food and beverage industry to remove organic soil contaminants from all kinds of surfaces. calgonit CF 325 builds up a stable foam and has good fat solving properties. It is hard water tolerant and can easily be rinsed off.



#### Alkaline

#### calgonit AF 104



calgonit AF 104 contains a special combination of surface-active substances and cleaning alcohols. As a result the product possesses extraordinary cleaning power and an excellent fat solvent capacity. calgonit AF 104 is ideally suited in particular for the manual cleaning of heavily soiled objects, appliances and floors, as well as for cleaning with steam jet appliances. calgonit AF 104 foams up and can be easily rinsed off.

#### calgonit AF 108



calgonit AF 108 is a mildly alkaline general purpose cleaner designed for use in the food industry. The product is suitable for manual, foamor 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 formwhite deposits often found with silicated detergents.



#### calgonit AF 110



#### 23 kg

calgonit AF 110 is a powerful liquid detergent concentrate with a pleasant smell. calgonit AF 110 is especially suitable for basic cleaning of chicken coops and other unoccupied stables. Due to its special combination the product is especially suitable for removal of tencious soil. calgonit AF 110 does not attack the common materials in stables and leaves a pleasant, hygienic odor after use.

#### calgonit HDN



calgonit HDN is a mildly alkaline, foaming, liquid product effectively removing heavy fat, oil and resinified soilings. It is compatible with most materials normally used and primarily designed for cleaning motor vehicles, engines, engine parts and awnings. calgonit HDN is also used for cleaning of surfaces in the food and beverage industry.



#### calgonit LPR



calgonit LPR is a moderate foaming, mildly alkaline product, for the cleaning of alkali compatible surfaces in the food-, dairy- and beverage industry. calgonit LPR is suitable for manual use and further more works excellently in spray- as well as high-pressure systems to clean milk tankers and canvas covers of trucks. Foamizing is possible with proper equipment. calgonit LPR can also be used as floor cleaner either manually or by machine to remove heaviest dirt deposits.



## **Smoke Resin Removal**

#### Alkaline

#### calgonit NF 400



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 401



calgonit NF 401 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 properties. It solves fat and shows rapid effect due to its rapid soil penetration. calgonit NF 401 is suitable to remove especially stubborn and carbonised soils like tar, burned grease, starch, protein and edible oil and therefore is preferably used for smoke house cleaning.



#### 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 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 5401



calgonit NF 5401 is liquid foam detergent with high caustic content specifically designed to remove stubborn soils like tar, burned starch and greases in the food industry. The product develops an excellent foam and is mainly used for smoke house cleaning.



# Cleaning Amplifier

## **Cleaning Amplifier**

#### 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.

Acid

#### calgonit LAO

24 kg



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



#### 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.



#### Alkaline

25 kg

230 kg

670 kg

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 844





Acid

#### calgonit SN 542



calgonit SN 542 is an strongly acidic detergent for application in the food and beverage industry. The product has excellent wetting abilities and is able to solve fat, protein as well as inorganic deposits. calgonit SN 542 is suitable for CIP cleaning of containers, tanks, pipe work and for spray application in crate washing machines. It is also suitable for manual cleaning of surfaces made of stainless steel. calgonit SN 542 is low foaming above 30°C, reusable and easily rinsed off.



#### calgonit SN 574



calgonit SN 574 is a liquid, strongly acidic detergent based on nitric acid for use in the food, milk and beverage industry. calgonit SN 574 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 SN 574 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 SN 574 is suitable for automatic cleaning of pasteurizers, tanks, milk collecting trucks, centrifuges and pipes.



#### calgonit SN 578



24 kg

calgonit SN 578 is a liquid, high acidic product with hydrogen peroxide based on nitric acid. It is suitable for automatic cleaning of pipe work, storage tanks, moulds and boxes. The product is low foaming, can be dosed by conductivity and is easily rinsed off. The high amount of hydrogen peroxide boosts the cleaning performance significantly.



#### calgonit SN 5540

calgonit SN 5540 is a liquid, highly concentrated demineralisation agent based on inorganic and organic acids, for use in the food industry. calgonit SN 5540 removes encrusted dirt and lime deposits (furring) in dishwashers and other cleaning installations. The product is also particularly suitable for cleaning curing machinery and for removing cement haze on tiles and floors.



#### 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 371



calgonit CN 371 is an alkaline, liquid detergent with bound chlorine. The product has excellent hardness stabilizing properties and doesn't foam when used for spray application. calgonit CN 371 removes all kinds of soiling and provides, due to its oxidative properties, good hygienic conditions on treated surfaces. calgonit CN 371 is preferably used for crate cleaning in industrial washing machines, especially in cases of high water hardness. calgonit CN 371 is furthermore perfectly suitable for hygienic sole cleaning in hygiene stations.



#### 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.



#### Alkaline

#### calgonit NN 499



calgonit NN 499 is a liquid, highly concentrated, caustic detergent for use in the food and beverage industry. The product contains special surfactants enhancing cleaning and controlling foam in spray application. calgonit NN 499 doesn't foam at temperatures above 40°C when used as spray cleaner and can be easily dosed by conductivity. calgonit NN 499 is especially suitable for cleaning of plastic crates. For dissolution of self adhesive labels like price tags, barcode labels etc. use calgonit NN 499 preferably in combination with calgonit AD 888.



#### calgonit NN 5454



calgonit NN 5454 is a highly concentrated caustic detergent with defoamer. The product is especially suitable for hot cleaning of heavily soiled fryers, cooking and roasting equipment. Encrusted and carbonized grease, carbohydrates and proteins are removed without residues. calgonit NN 5454 is easily dosed by conductivity and is also suitable for circulation and spray cleaning of tanks, containers, pipe work and heaters.



#### 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



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.



# Defoamer

## Defoamer

#### Neutral

#### calgonit DR 085



calgonit DR 085 is a highly efficient defoamer, which is preferably used in the food processing industry for defoaming of organic soiling. calgonit DR 085 suppresses the foam formation caused by starch and protein in wash and process waters. calgonit DR 085 can be used as defoamer under cold and warm conditions.

25 kg

#### calgonit DR 088



calgonit DR 088 is a highly effective defoamer based on silicones to prevent disturbing mechanical and chemical foams. calgonit DR 088 shows an outstanding defoaming effect at all temperatures and is especially suitable for wastewater treatment.

#### calgonit DR 091



calgonit DR 091 is a highly effective defoamer to prevent mechanical and chemical foams in strongly turbulent processes of the food industry. calgonit DR 091 is used to control foam in scald baths as well as in crate washers and is effective over a wide range of pH and temperature. calgonit DR 091 is easily pumped even at low temperatures.

21 kg 215 kg 620 kg

#### calgonit SB conc.



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



#### calgonit SB



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



# pH-value Regulation

## **pH-value Regulation**

#### 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.



#### Acid



calgonit SN 573 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 SN 573 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 SN 573 does not foam and is suitable for the automatic cleaning of tanks, pipes, pasteurisers, brew vessels, whirlpools centrifuges and kegs.





# Disinfection

## **Disinfectant cleaner**

#### **Disinfection**

#### calgonit DS 683\*

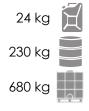


calgonit DS 683 is a surface active, mildly alkaline detergent with disinfecting properties based on microbiocidal alkylamines. The product has a broad spectrum of activity against gram positive and gram negative bacteria, yeasts and fungi. calgonit DS 683 is scarcely affected in its activity by protein, 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.



#### Alkaline

#### calgonit DS 666\*



calgonit DS 666 is a highly alkaline foam detergent for use in the food and beverage industry and is suitable for the surface cleaning of machines, apparatuses, containers, tiled walls and floors. The combination of high pH and efficient biocidal active substances reduces a broad spectrumof harmful bacteria. The product forms a very stable foam for enhanced contact time also on vertical surfaces. calgonit DS 666 removes especially organic contamination like fat and protein. calgonit DS 666 can be used for nearly all water conditions and is easy to rinse. The product is suitable for copper, brass and bronze.



#### Chlorine

#### calgonit CF 300\*



calgonit CF 300 is a liquid alkaline foam cleaner with biocidal active chlorine. The product is suitable for removal of organic soils from all surfaces in the food processing industry. It builds up a stable foam and has good fat solving properties. calgonit CF 300 is hard water tolerant, can easily be rinsed off and provides excellent hygienic conditions.



#### calgonit CF 314\*



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.



\*Use biocide products with care. Always read label and product information before use.

## **Disinfection foam**

#### **Disinfection**

#### calgonit DS 685\*



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 670\*



calgonit DS 670 is a highly effective sanitizer based on quaternary ammonium compounds. The product shows a broad spectrum of efficacy against gram-negative and gram-positive bacteria, yeasts, moulds, enveloped and non-enveloped viruses. calgonit DS 670 gives excellent microbiological results especially against Listeria, Salmonella and E. coli. It can generally be used for sanitation of all surfaces, utensils and machines of all kinds. Due to its outstanding penetration properties the product shows good results on porous surfaces normally difficult to sanitize.



#### calgonit DS 671\*



calgonit DS 671 is a highly effective detergent and sanitizer based on quaternary ammonium compounds with excellent cleaning properties. The disinfecting component shows a broad spectrum of efficacy against gram-negative and gram-positive bacteria, yeasts, moulds, enveloped and non-enveloped viruses. calgonit DS 671 gives excellent microbiological results especially against Listeria, Salmonella and E. coli. The product can generally be used for sanitation of all surfaces, utensils and machines of all kinds. Due to its outstanding penetration properties the product shows good results on porous surfaces normally difficult to sanitize. calgonit DS 671 is especially suitable for loading surfaces of transport vehicles and does not attack foils and lacquers.



## **Disinfectant cleaner**

#### Disinfection

#### 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.



#### calgonit DS 675\*



calgonit DS 675 is a neutral disinfectant concentrate with quaternary ammonium compound for use in the food industry. The product has a broad spectrum of efficacy and is not corrosive on most materials. calgonit DS 675 is suitable for spray-, wipe- and soak disinfection for all surfaces, equipment and machines, to be used after thorough pre-cleaning. calgonit DS 675 can be used for sole disinfection in basins of hygiene stations.



#### Chlorine

#### calgonit CF 313\*



calgonit CF 313 is an alkaline, high foaming disinfectant cleaner with active chlorine as a disinfection component. It is suitable for the large-scale removal of organic soiling on machines, containers, tiled walls and floors in all areas of the food and beverage industry. calgonit CF 313 is suitable for high water hardness and can be easily rinsed off.



\*Use biocide products with care. Always read label and product information before use.

## Disinfection bath / spray / solution

#### 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.



#### 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.



## Disinfection bath / spray / solution

#### **Disinfection**

#### calgonit DS 686 blau\*



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.

20 kg

#### 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.



## **Quick disinfection**

#### **Disinfection**

#### 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.



#### calgonit DS 623\*



calgonit DS 623 is a liquid alcoholic disinfectant especially for treating surfaces where hydrous solutions cannot be applied. calgonit 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 kills vegetative bacteria and yeasts and also reliably inactivates enveloped viruses such as coronaviruses and influenza viruses. calgonit 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.

5 kg

#### calgonit DS 650 T\*



calgonit DS 650 T sanitation rags are ready-for-use on alcohol resistant surfaces. calgonit DS 650 T is perfume free and leaves no residues on treated surfaces. It is especially suitable for rapid disinfection in the food processing industry. Due to the special composition calgonit DS 650 T is well tolerated by skin and particularly suitable for allergic persons. Discolorations of materials which are often a problem in presence of aldehydes will not take place after the use of calgonit DS 650 T.



# **Cold Nebulisation**

## **Cold Nebulisation**

#### **Disinfection**

#### calgonit DS 680\*



calgonit DS 680 forte is a concentrated surface disinfectant with excellent bactericidal, levurocidal and virucidal effects, suitable for disinfecting stables, stable equipment and animal transport vehicles. calgonit DS 680 forte obtains its broad microbiological spectrum of activity by the surface active agents used, which allow complete wetting of all surfaces and thus safely disinfect even uneven surfaces. The application takes place over spray-, foam- or fogging equipment. calgonit DS 680 forte has been tested according to the current European standards.

#### calgonit DB spezial\*



calgonit DB spezial is suitable for disinfection of tanks, containers and equipment. The product can be used manual as well as spray application. It is also suitable for soak application and air disinfection.





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## Powder

#### Alkaline

#### calgonit R



calgonit R is a powder detergent with high caustic content for the preferred use in the food, dairy and beverage industry calgonit R is suitable for cleaning of plate heat exchangers, pipes, wort cookers and for boiling out of deep fryers. calgonit R is water hardness stabilized and contains a highly effective hot defoamer.

#### calgonit AD 830



calgonit AD 830 accelerates the removal of bristles and feathers out of the skin by opening of the hair roots. At the same time hygienic clean surfaces are achieved by increasing the cleaning performance.

° 28 kg

#### calgonit GXS



Circulation and CIP cleaning of wort cookers, whirlpools, plate coolers and tubes, suitable for automatic bottle washing.

#### calgonit NN 5472



calgonit NN 5472 is a non foaming, highly concentrated, alkaline powder detergent with excellent hard water stability and outstanding wetting and dispersing properties. Low concentrations of calgonit NN 5472 are sufficient to remove difficult soils. calgonit NN 5472 is especially suitable to clean heavily soiled deep friers, cookers, scald tanks and other equipment. Carbonised fats and greases, burnt on residues and aged soils are easily removed. calgonit NN 5472 can be used for CIP, circulation and soak cleaning operations.



<sup>b</sup> 10 kg

# Special products



## **Special products**

#### Neutral

#### calgonit AD 888



calgonit AD 888 is a concentrated additive that accelerates the removal of self adhesive labels during crate washing. calgonit AD 888 already works in low concentrations at a temperature higher than 40°C. The result is a faster label removal. If the pressure of the spraying nozzles is high enough, the removal of labels is significantly improved. Avoids sticking of labels on surfaces and minimizes deposits of glue in the washer.

#### calgonit Gluekill



calgonit Gluekill is a special product suitable for removal of tenacious residues caused by latex based glues on metal and most plastics. It is especially recommended for the cleaning of inner and outer surfaces of crate washers. The former required intensive mechanical cleaning with spatulas or high pressure is omitted. This results in a significant time-saving.

10 L



calgonit NU 009 is a liquid, high foaming detergent concentrate. It is an ideal general purpose cleaner for all laquered and polished surfaces, glass and plastics and is especially suitable for use on transport vehicles, packaging machines and other equipment in the food industry. calgonit NU 009 has excellent solving capability for many types of soil, specifically for fats and oils and is easily rinsed off.

#### calgonit NU 009



#### calgonit Intensiv Fettlöser



calgonit Intensiv Fettlöser is designed for efficient and fast manual cleaning of machinery, utensils, tables, dishes, tiles, glass and vehicles used in the food processing industry. calgonit Intensiv Fettlöser is based on a combination of active surfactants and thus guarantees an excellent cleaning action. calgonit Intensiv Fettlöser is pH neutral and has an excellent grease and oil solving action.

🚽 10 kg

Acid

#### calgonit TH-S



23 kg

calgonit TH-S is an acidic low foaming concentrate for use in crate washers. The product accelerates the spot free drying of the crates and is especially effective on plastics. The acidic formulation neutralizes simultaneously residual alkalinity from the washing zone.

## **Special products**

#### Alkaline

#### calgonit Opti Clean



calgonit Opti Clean is a high performance liquid foam cleaner suitable for all surfaces resistant against mild alkalinity. calgonit Opti Clean is suitable for manual cleaning as well as a spray and high pressure cleaner for external cleaning of agricultural vehicles and machinery. Foam can be achieved using a proper foamizing equipment. calgonit Opti Clean removes even tenacious soil from vehicles, agricultural equipment, box bodies, awnings and side plankings.

11 kg

#### calgonit AN 195



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 longterm 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.

### Chlorine

#### calgonit CF 315



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.



#### 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.



# **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.

5 L

12 x 1 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.



#### 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.

12 x 1 L

5 L

#### 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\*



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.

12 x 1 L 5 kg

## 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

- $\checkmark$  through statistical evaluation
- $\checkmark\,$  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

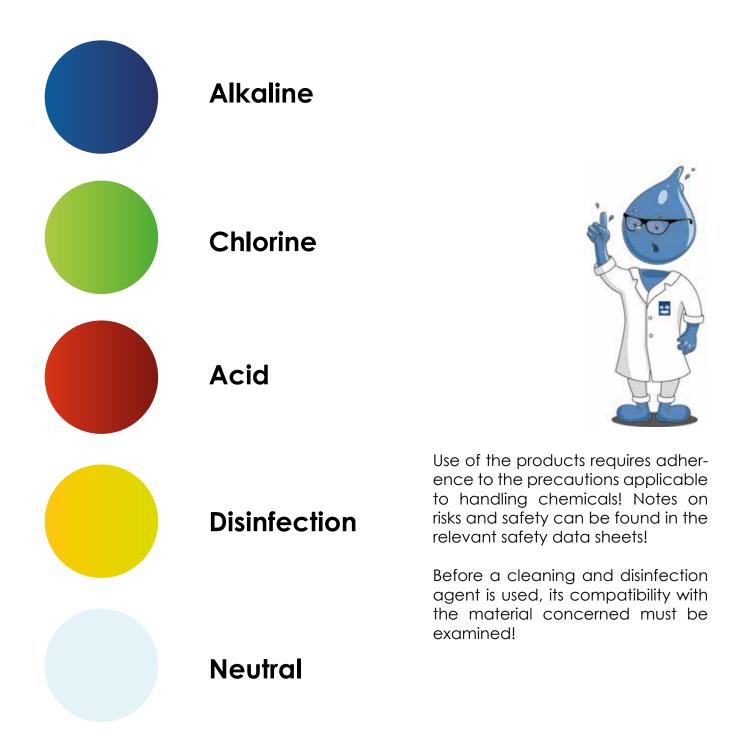
- ✓ to handle cleaning and disinfection agents
- ✓ for personal hygiene
- $\checkmark$  in dealing with illnesses

...regularly monitors adherence to specifications by determining the concentrations used and the success achieved ...documents these monitoring results

- ...docoments mese monitoling resoli
- ✓ 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.





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