

# HYDROGEN PEROXIDE 35%

## Food Contact Grade

### FEATURES:

- **BLEACH**
- **DEGRADATION PRODUCTS ARE WATER & OXYGEN**
- **MORE ENVIRONMENTALLY ACCEPTABLE THAN OTHER COMMON BLEACHES**

### AREAS OF USE:

- **FOOD PRODUCTS**
- **BLEACHING TRIPE & SHARK FINS**
- **WATER TREATMENT**
- **NO-RINSE SANITISING**

## DESCRIPTION

HYDROGEN PEROXIDE 35% FOOD GRADE is the bleach of choice for food products because the degradation products are water and oxygen.

Bleaching with HYDROGEN PEROXIDE 35% FOOD GRADE will create an effluent stream that is free of additional halogenated compounds and is therefore much more environmentally acceptable than other common bleaches.

|                   |  |
|-------------------|--|
| Appearance:       | Clear liquid with characteristic odour and free from visible impurities. |
| Peroxide content: | 34.9 – 35.6% w/w   |
| Acidity:          | 3.0 – 5.0 milli-equivalents (screened methyl red)                        |
| Arsenic           | 1mg/L max.   |
| Heavy Metals:     | 2mg/Kg as Lead, max.   |
| Iron:             | 0.5mg/Kg max.  |
| Phosphate:        | 50mg/Kg max.   |
| Non Volatiles:    | 60mg/Kg max.   |
| Stability:        | 0 - 0.3mL oxygen per minute per 25mL at 100C.                            |

## DIRECTIONS FOR USE

Bleaching with HYDROGEN PEROXIDE 35% FOOD GRADE is accelerated by heat or by increasing the pH of the bleach bath.

HYDROGEN PEROXIDE 35% FOOD GRADE contains an acidic stabiliser that becomes ineffective when the product is diluted. Stock solutions of hydrogen peroxide decompose rapidly; only make enough for one day at any one time. The presence of dust hastens decomposition therefore dust should be excluded as much as possible.

HYDROGEN PEROXIDE 35% FOOD GRADE is MAF approved for bleaching tripe and shark fins. Peroxide residues must be removed from products by rinsing with potable water. HYDROGEN PEROXIDE 35% FOOD GRADE also has approval for water treatment and no-rinse sanitising, see MAF Manual 15 for conditions.

WARNING: Hydrogen Peroxide must be handled carefully. Wear gloves and eye protection to avoid burns.

## SAFETY INFORMATION

- **SKIN CONTACT:** Flush immediately with cool water for at least 15 minutes, neutralise with a reducing agent such as sodium thiosulphate, sodium sulphite or sodium metabisulphite.
- **EYE CONTACT:** Flush immediately with cool water for at least 15 minutes, ring ambulance.
- **INGESTION:** Do not induce vomiting. Give two glasses of water or milk.

## PACKAGING

30Kg  
200Kg  
200L (Food Contact)  
1000L (Food Contact)