

SPARCHLOR® #3090

Technical Data Sheet

SANITIZATION OF NONPOROUS FOOD CONTACT SURFACES

APPLICATION	CONTACT TIME	WATER HARDNESS	REC. PPM RANGE	REC. DILUTION RANGE
Rinse method	2 minutes	NA	100 ppm available chlorine	1 oz / 10 gal
Immersion method	2 minutes	NA	100 ppm available chlorine	1 oz / 10 gal
Clean-in-place method	10 minutes	NA	200 ppm available chlorine	2 oz / 10 gal

SANITIZATION OF NONPOROUS NON-FOOD CONTACT SURFACES

APPLICATION	CONTACT TIME	WATER HARDNESS	REC. PPM RANGE	REC. DILUTION RANGE
Rinse method	2 minutes	NA	200 ppm available chlorine	2 oz / 10 gal
Immersion method	2 minutes	NA	200 ppm available chlorine	2 oz / 10 gal

AGRICULTURAL USES

APPLICATION	CONTACT TIME	WATER HARDNESS	REC. PPM RANGE	REC. DILUTION RANGE
Food egg sanitization	NA	NA	200 ppm available chlorine	2 oz / 10 gal
Fruit and vegetable washing	2 minutes	NA	25 ppm available chlorine	5 oz / 200 gal

TITRATION PROCEDURE

Note: This test should be run on a sample of the end-use dilution of SparCHLOR.

1. Fill test tube (0715) to the 10 mL line with sample water.
2. Add 10 drops of *Chlorine Reagent #1 (4498WT).
3. Add 10 drops of *Chlorine Reagent #2 (4499WT). Swirl to mix. Solution will turn a green or brown color.
4. Fill pipette with *Chlorine Reagent #3 (4500PA). While gently swirling tube, add *Chlorine Reagent #3 (4500PA), one drop at a time, until green or brown color disappears. Record the number of drops added. Hold pipette vertically.
5. Multiply the number of drops used in Step 4 by 10. Record as ppm Chlorine.