

DEPTACID CM

Acid detergent for a shock anti-adhesive treatment of moulds and cheese equipment in washing tunnels



ADVANTAGES AND BENEFITS

- Removes the protein film on cheese moulds: avoids sticking problems
- Suitable for all types of cheese production in "shock" use
- Limitation of loss of cheeses and reduction of production delays
- Optimisation of cleaning costs (reduction of alkaline passages, water consumption and reduced energy)
- Improves the life of equipment (surface protection)
- P-free and N-free
Low COD (134g O₂/kg)



Circulation



Dip

Keep in a dry cool place

DEPTACID CM

PROTOCOL

Concentration: 0,8 - 2 %
Temperature: 55 - 85 °C
Time: depending on equipment
Final rinse with drinking water

SUCCESS CASE in a CHEESE COMPANY

OLD PROTOCOL
Use of detergent A
(0.9% 67°C) and
soaking of moulds
with detergent B
(2%)

STICKING ISSUE: 23%

- Presence of dirt inside the cloth moulds
- Badly pressed, broken cheeses with appearance defects
- Loss of time due to rework and loss of finished product

KERSIA-SOLUTION

Detergency
DEPTACID CM
1% - 67°C
+ Disinfection
Peracetic acid

STICKING ISSUE: <5%

- From week 4: clear improvement in the situation
- Only less than 5% sticking observed



- Some moulds for pressed cheese are micro-perforated and require very careful maintenance.
- Be careful with brand new moulds, they need to be cleaned several times before use to avoid sticking problems.
- Depending on the time of year, there may be a greater risk of sticking (from April to June and from September to October), which is linked to the feeding of the cows and therefore influences the composition of the milk (protein and lipid ratio).