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FLORE ULTRA

(CHERRY, POMEGRANATE, LIME, GREEN APPLE, ALOE VERA)

TECHNICAL SHEET

TL 715/2015

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Chemical characteristics of the product

A water solution of a mixture of surfactants, pleasantly perfumed.

Use

FLORE ULTRA is used as a very effective hand dishwashing product.

Product features

FLORE ULTRA is a clear, medium viscous liquid with a fresh fragrance. It is produced in these types.

FLORE ULTRA must comply with these quality signs:

Quality sign	Value	Methodology of determination
Dry matter in %	min. 12	PN-ZM 715/2015
pH 3% of water solution	6 to 8	PN-ZM 715/2015
Consistency by 23 °C/F4 in s	min. 100	DIN 56211

Product processing

An effective dishwashing solution is prepared by diluting 1 to 2 tablespoons (8 to 16 ml) of the composition into 5 liters of water. The product is also effective in cold water. After work, we recommend that you rinse your dishes under running water and treat your skin with a reparative cream. The product contains dermatologically favorable surfactants.

Packaging, storage

FLORE ULTRA is supplied in PET bottles of 500 ml and 1 liter capacity, in PE canisters of 5 and 10 liters capacity or in other pre-agreed packages. Store in closed containers in places protected from direct weather conditions. The recommended storage temperature is +5 to +25 ° C. **The product must be protected from frost!**

Transport

FLORE ULTRA is transported by covered means of transport. Not subject to ADR / RID regulations.

Shelf life

When the product is transported and stored in accordance with the above conditions, its shelf life is 24 months from the date of production.

Note

Data about the product characteristics and its processing were obtained by laboratory measurements and application tests. This technical sheet can only give a legal advice without obligation, the processing of the product must be adapted to the specific conditions.