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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.