

Quality, Consistency & Support

TECHNICAL INFORMATION SHEET: PHOSPHORIC ACID 30% (E338)

PRODUCT NAME: PHOSPHORIC ACID 30%

PRODUCT CODE:

PHOSA30

Description

Phosphoric acid 30% (E338) is a clear solution made from food grade phosphoric acid used for removing beer stone.

Der

COMMODITY CODE: 28092000

PACKAGING:

5.5kg

Benefits

- Removes beer stone scale that cannot be removed using normal alkali cleaning
- Removal of scale allows efficient sanitisation and prevents infection of beer

Guidelines for use

- Ensure suitability for the intended application
- In case of contact with skin and eyes wash immediately
 with plenty of water
- Wash away spillages with plenty of water
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORTtel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on tel: +44 (0) 115 978 5494 | e: <u>compliance@murphyandson.co.uk</u>

HEALTH & SAFETY INFORMATION

Refer to the Safety Data Sheet (SDS)

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Principle

Phosphoric Acid is used as a general descaler and cleaner for use on both stainless steel plant and mixed materials such as stainless steel/copper or stainless steel/brass. It is used to remove light scale from a variety of vessels, pipework and equipment.

Application and rates of use

Phosphoric Acid 30% should be diluted with water before use to give a solution containing 1-2% acid, dependent upon the degree of scaling.

Phosphoric Acid 30% will then be effective in removing inorganic scale deposits wherever they may be a problem, e.g. Hot Liquor Tanks, coppers/kettles, whirlpools, hop backs, paraflows, fermenters etc.

Phosphoric Acid 30% can safely be used in CIP Systems in Fermenting Vessels, Maturation Vessels or Bright Beer Tanks without prior removal of CO₂.

Either circulate Phosphoric Acid through the CIP system or leave to soak for 1-24 hours, dependant upon the degree of scaling.

Storage and shelf life

- Store in dry, cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- The shelf life at the recommended storage temperature is at least one year from the date of manufacture

PRODUCT	PHOSPHORIC ACID 30%	PRODUCT CODE	PHOSA30
ISSUE No.	5	DATE	23/3/22
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