

FEATURED CLEANERS AND LUBRICANTS FOR FOOD/BEVERAGE MANUFACTURING AND PREPARATION

GSD Chem Inc.'s specialty cleaning formulations are designed for optimal performance in environments where cleanliness is critical: food and beverage manufacturing operations and food preparation environments such as restaurants. All products are USDA certified for use in food handling environments and are Kosher certified by the Orthodox Union.

Acidic Cleaning Liquids (USDA Code A3):

Acidet 2: Moderate foaming acidic liquid concentrate for cleaning protein and mineral scale from stainless process equipment, floors and tile.

Acidet 3: Moderate foaming acidic liquid concentrate for removing protein and mineral scale from stainless, aluminum, copper and brass.

Acidet 4: Low foam, economical acid cleaner/descalant for milkstone and mineral stone removal in dairy farms, fish, poultry and other food process facilities.

Acidet CIP: Phosphoric acid-based formulation for in-place recirculation cleaning/descaling for manufacturing lines/pipes, tanks, coolers, heat exchangers, kettles, pasteurizers and other process equipment.

Aciterge: Low foaming, non-phosphoric liquid mineral stone remover for in-place cleaning in food and pharmaceutical processes.

Alkaline Cleaning Liquids (USDA Code A1):

Panguard: Low foam powdered detergent concentrate for cleaning multi-metal and plastic trays, pans, and molds; a proven baking industry cleaner. Also available as a low foam liquid concentrate, Panguard L, for automatic washers.

Tech Wash: Low foam concentrated liquid industrial washing machine formulation for heavy duty applications including lab glassware; contains a water conditioner for spot free rinsing.

Tech Wash Plus: Higher alkalinity version of Tech Wash for improved grease and oil cutting. Excellent food process equipment cleaner. Also effectively cleans glassware and plastics used in labs and other applications.

Acid Cleaner/Sanitizers (USDA Code D2):

ACIQUAT LF: Low foam acid sanitizer for descaling and sanitizing in one step. Ideal for bulk tanks, all stainless process equipment, and as an interior acid/sanitizing rinse for bulk transportation equipment.

Alkaline Cleaning Liquids (USDA A1):

Global 12: High sudsing moderate to heavy duty cleaning liquid. Removes oil and grease accumulations from metal surfaces in manual, immersion, ultrasonic or other automated washing systems.

Global 12 DF: Variant of Global 12 with defoaming capability; suitable for industrial washing machines.

Global 121: Ready-to-use version of Global 12, available in spray bottles for ease of use. Removes oil, grease and other debris from hard surfaces in food and beverage preparation facilities.

Bloodhound™ Green Cleaner: Environmentally-friendly cleaner-degreaser for the removal of oil, grease and dirt from hard surfaces in food and beverage facilities. All components are on the EPA's Design for the Environment listings. (Note: product is self-certified to meet H1 requirements, but not yet Kosher certified).

Smo'kin': Low foam, sodium hydroxide based, extra heavy duty cooker, fryer, and smokehouse cleaner.

FOCUS DG 99 Super Degreaser: moderately alkaline environmentally friendly degreaser concentrate. (Note: this is not USDA/NSF registered but is self-certified to meet H1 requirements).

Chlorinated Alkaline Cleaning Products (USDA A1):

CIP Chlor: Low foam chlorinated liquid CIP cleaner for removal of fatty, oily and protein type soils from product manufacturing lines, process equipment, vessel interiors, and plastic substrates.

Kettle-Chlor: Heavy duty alkaline chlorinated powdered concentrate for dilution into an aqueous solution at point of use. Serves as a clean in place (CIP) cleaner for deep fat fryers, cooking kettles and pipelines as well as a destaining floor and wall cleaner in the food and beverage industries.