

GAPOR

ALKALINE DETERGENT
FOR AGRO-FOOD INDUSTRY



Food Industry

Schools

Institutional

Hotels and Restaurants

Cleaning and Maintenance

Industry

FEATURES

Liquid of strongly alkaline chemical reaction with characteristic odour.

Biodegradability higher than 90%

PROPERTIES

GAPOR is miscible with water in all proportions, destroys easily fats of animal or vegetable origin. GAPOR disseminates the organic masses, preserving its degreasing power even in high hardness waters.

APPLICATION

GAPOR can be used in a high pressure machine, spraying or dipping, is diluted in cold or hot water at a concentration of 3 to 5%.

GAPOR can be applied with foam cannon. The application of the foam should be in the direction upwards.

After washing, rinse with abundant water and let dry.

UTILIZATION

GAPOR is used throughout the Agro-Food Industry, pig and cows slaughterhouses, sausage production, restaurants, milking parlors, dairies, etc...

GAPOR is a product rich in active ingredients, and it is for this reason that makes it the ideal solution for the removal of existing fats in all areas of the entire food industry, etc...

ADVANTAGES

- Strong degreaser
- Manual or mechanical use
- Miscible with water
- Quality food product
- Characteristic odour



GAPOR application example

TECHNICAL SPECIFICATIONS	
DILUTION	1 Litre until 20 Litres of water
CHEMICAL NATURE	Sodium hydroxide, potassium hydroxide, alkali salts, surface active agents with high wetting power, emulsifying and degreasers with foam
SURFACTANTS	Anionic and nonionic
PHYSICAL STATE / COLOUR	Yellow liquid
ODOUR	Characteristic
PH	13,50
SOLUBILITY IN WATER	Complete
CLEANING PERFORMANCE	Very good
RINSING	Yes
FOAMING	Yes
RELATIVE DENSITY	1,125
FLASH POINT	Not concerned
CHEMICAL REACTION	Alkaline
CLASSIFICATION	Corrosive
EXPIRATION	2 years. Stored in the original packaging. Protect from excessive sunlight. Avoid extreme temperatures.



CAUTIONS

Chemical product: Always read the label before using. Close the packing after each use. Keep out of children reach.

In case of contact with skin or eyes, rinse with plenty of water. Use gloves when handling.

Do not mix with other products.

Always make a test to determine the compatibility and the appropriate contact time.

Quality food product, in terms of cleaning materials and equipment that can be in contact with food products, a simple cleaning with potable water is enough before drying



PORTUGAL

Imporquímica- Indústria Portuguesa de Produção Química, S.A.
Zona Industrial Alto do Carvalhinho, Lote 11 - Apartado 39
2861-909 Moita - Portugal
Tel: +351 212 808 390 | Fax: +351 212 808 395
E-mail: info@imporquimica.pt

ANGOLA

Imporquímica Angola, SA
Estrada do Zango/Viana Polo Industrial Tubogás
Armazéns 35 e 36 - Município de Viana, Luanda Angola
Tel.: +244 222 290 850 | Fax: +244 222 290 230
E-mail: angola@imporquimica.com

CAPE VERDE

Imporquímica Cabo Verde, Lda.
Armazém Achada Grande de Trás
Ilha de Santiago, Praia - Cabo Verde
Tel.: +238 939 07 48
E-mail: caboverde@imporquimica.com

MOZAMBIQUE

Imporquímica Moçambique, Lda.
Avenida Zedequias Manganhela, n.º 267, Prédio JAT IV
4º andar, Maputo - Moçambique
Tel.: +258 845 797 467
E-mail: mocambique@imporquimica.com

NIGERIA

Imporquímica Nigeria Chemicals, Ltd.
Plot 59 Trans Amadi Industrial Layout,
Port Harcourt, Rivers State, Nigeria
Tel: +234 (0) 84 556 004
E-mail: info@nigeria-chemicals.com



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