

Product Name **ICEBERG 2**

Code No 808

1. SUITABILITY OF USE IN FOOD INDUSTRIES

This product is suitable for use in food handling environment and food preparation areas (e.g. cellars) when used in accordance with the instructions described on its label and/or Material Safety Data Sheet.

This product is designed to work in conjunction with Iceberg1.

2. ENVIRONMENTAL ASPECTS

- PF- Phosphate Free

3. BENEFITS

- Powerful beer line sanitiser
- Kills & removes mould, germs, yeast and beer contamination.
- Sanitise effectively beer lines through oxygen release process
- Kills odours

4. DESCRIPTION

Iceberg 2 is a powerful beer line sanitiser.

5. DIRECTIONS FOR USE

Recommended Use: As one part of a two part beer line cleaner. Use diluted as directed on the product label.

Step1: Add the equivalent of 12ml Iceberg1 to 1 litre of water. Mix the solution

Step2: Add the equivalent of 3ml Iceberg2 to 1 litre of the above solution. Mix well. Circulate and allow the solution to soak in beer lines for 1 to 2 hours depending on the line condition. Flush thoroughly with fresh clean water.

Caution: Do not mix Iceberg1 & Iceberg2 together in concentrated form. Do not add Iceberg1 & Iceberg2 to the water at the same time. For best results Iceberg1 should be used with the addition of Iceberg2 sanitiser on a weekly basis.

This product is HAZARDOUS. Avoid contact with skin and eyes. Wash hands after use.