

Description and Use

MOX is a foaming oxygenated cleaner sanitiser designed for use in the food industry. The main application is for foaming onto the external surfaces of bottling lines in wineries to remove wine staining and to sanitise the equipment.

Features and Benefits

MOX is a mildly acidic cleaner containing hydrogen peroxide to provide a source of oxygen for destaining plus high foaming detergents and a quaternary sanitiser to kill bacterial and moulds.

When MOX is foamed onto equipment the detergents provide a long contact time to allow the oxygen bleach and quaternary sanitiser time to work.

How to Use

Hose down equipment first to remove any bulk soiling, then foam on MOX at dilutions from 1:20 to 1:80. Leave MOX to act for 10 minutes then hose off with potable water.

MOX contains oxygen bleach. Store in a cool area and rotate stocks to use oldest material first.

Do not mix with any chlorinated substances.

Technical Data

MOX contains a minimum of 5% available oxygen plus high foaming biodegradable detergents and a quaternary sanitiser. When used at a dilution of 1:80 it gives at least 200ppm available quaternary ammonium compound. MOX has a pH of 2.8 in the neat form.

Pack Sizes

15L Drum

Code: 19241

Dominant Colour Code



Hazard Information & Safety

Classified as hazardous according to Safe Work Australia criteria

Irritating to skin and eyes.

Poisons Schedule: 5
Dangerous Goods: Not Classified

Avoid contact with skin and eyes. Wear gloves and safety glasses when handling the product.

Ensure adequate ventilation when using.

Do not mix with chlorinated products.

