

## CASE STUDY

# HOW TO CLEAN AGAR

Using Chematic® 722

DOBER



Agar powder can be utilized in a variety of ways in the food and nutraceutical world. As one of the main vegetarian substitutes for gelatin, it can be used in candy, vitamins and foods.

While nimble, cleaning agar can be difficult as it is hydrophilic and can swell and stick onto surfaces. And when it isn't sticking to surfaces it can come off in large pieces, creating problems in pipes or drains.

### Material Evaluated: Agar Agar

Recommended Detergent

Concentration

Temperature

**Chematic® 722**

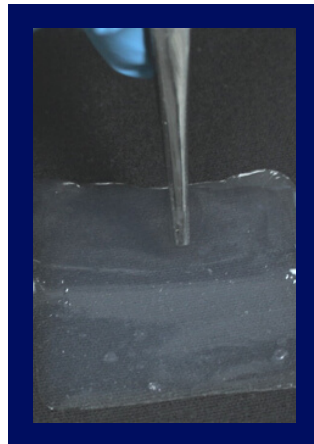
**5%**

**50 C**

Soiled Surface



Common Failure - Swollen residue



Clean surface with Chematic® 722

