

Dish Concentrate - Alkaline

Alkaline pH 9–11 · Alkaline pH 9–11 · with Anionic + Non-Ionic Surfactant Blend, 1:4 Dilution

KEY BENEFITS

— Alkaline pH 9–11	triggers saponification of fats and oils before scrubbing begins — the chemistry reduces labour time per cover in high-volume kitchen operations.
— Anionic + non-ionic surfactant blend	rapid grease emulsification across cookware, crockery, utensils, and serving equipment regardless of food type or soil level.
— 1:4 dilution — one 5L yields 20 litres	precise, auditable dosing for institutional kitchen cost management and procurement planning.
— Controlled low-foam profile	compatible with machine-assisted washing operations without overflow or additional antifoam additive requirement.
— Hard water stable	maintains full surfactant performance in facilities supplied with water above 500 ppm TDS — the standard across most Indian cities.
— Dilution	Add 250 ml of concentrate to 1 litre of water (1:4 ratio) in a wash basin or machine reservoir.

AT A GLANCE

pH	9.0–11.0 (alkaline)
Dilution	250 ml per litre of water (1:4)
Fragrance	Raw lime
Pack size	5 Litres concentrate
Shelf life	24 months from date of manufacture, unopened
Safe on	All washable utensils, cookware, crockery, cutlery, serving equipment
Rinse after use	Rinse all items thoroughly with clean water — mandatory

HOW TO USE

- 1 Dilution**
Add 250 ml of concentrate to 1 litre of water (1:4 ratio) in a wash basin or machine reservoir.
- 2 Manual washing**
For heavily soiled items, soak for 2–3 minutes before scrubbing. Rinse all utensils thoroughly with clean running water.
- 3 Machine-assisted**
Follow equipment manufacturer dosing guidelines. Verify foam compatibility with equipment specifications before deployment.
- 4 Solution management**
Replace working solution when visibly contaminated. Do not add concentrate to old, greasy wash water — prepare fresh solution for each session.
- 5 Hard water adjustment**
In facilities with very high TDS (above 800 ppm), increase concentration slightly or use a water softener pre-treatment for optimal performance.

WHY IT WORKS

What is saponification, and why does alkaline pH reduce dishwashing labour in high-volume kitchens? Saponification is a chemical reaction between a fat or oil (a triglyceride) and an alkali that produces glycerol and fatty acid salts — compounds that are water-soluble and surface-active. In dishwashing chemistry, the alkaline pH of the working solution initiates this reaction with dietary fats on soiled utensils and cookware before any mechanical action occurs. The fat is chemically converted into a soap-like compound that is already partially solubilised by the time scrubbing or mechanical washing begins. At pH 9–11, the saponification rate is sufficient to process the fat content of standard institutional food soiling — cooking oils, animal fats, dairy residues — within the contact time of a standard wash basin soak or machine pre-rinse cycle. This means that the mechanical energy required to achieve a clean result — scrubbing force, spray pressure in machines — is substantially reduced compared to neutral or mildly alkaline products operating below the saponification threshold. The practical consequence in a high-volume kitchen is measurable: items that require 60 seconds of scrubbing with a neutral product may require 15–20 seconds with an alkaline concentrate operating in the saponification pH range. Across hundreds of covers per service, this difference compounds into significant daily labour and water savings, and drives down the rewash rate that is the most expensive single variable in institutional dishwashing operations.

DID YOU KNOW

Fact The alkaline pH of 9–11 does most of the heavy lifting before you even pick up a sponge. At this pH, fats and oils undergo saponification — they chemically convert into soap-like compounds that begin lifting off surfaces on their own. Your scrubbing is just finishing the job that chemistry already started.

WHAT YOU GET FROM ONE PACK

One 5-litre concentrate.

Twenty litres of working detergent. One kitchen that runs on schedule. At 1:4 dilution, a single 5L pack yields 20 litres of working detergent — enough for a kitchen running 500 covers per day with 3 wash basin changes per service for approximately 10–12 days of continuous operation. The saponification mechanism reduces average scrubbing time per item, translating a chemical cost into a measurable labour efficiency gain at scale. For hospital dietary departments and educational institutional kitchens operating under FSSAI food safety guidelines, the documented dilution protocol and ingredient transparency of this concentrate support audit trail requirements for cleaning chemical management.

FULL PRODUCT SPECIFICATIONS

Active system	Anionic + non-ionic surfactant blend with alkaline builder
pH	9.0–11.0 (alkaline)
Specific gravity	1.03–1.06 at 25°C
Formulation type	Aqueous concentrate
Appearance	Clear to slightly hazy amber liquid
Fragrance	Raw lime
Dilution	250 ml per litre of water (1:4)
Application	Manual wash basin or machine-assisted kitchen operations
Foam profile	Controlled low-foam — machine compatible
Safe on	All washable utensils, cookware, crockery, cutlery, serving equipment
Avoid	Anodised aluminium over extended soak periods
Rinse after use	Rinse all items thoroughly with clean water — mandatory
PPE	Gloves for prolonged skin contact
Shelf life	24 months from date of manufacture, unopened
Pack size	5 Litres concentrate
MSDS / TDS	QR code on label · Available on request

CAUTION & STORAGE

Handle with care.

For professional and institutional use. Alkaline concentrate. Avoid prolonged contact with skin and eyes. In case of eye contact, rinse immediately with copious clean water for 15 minutes. Do not ingest. Keep out of reach of children. Not suitable for use on anodised aluminium surfaces — extended contact causes surface degradation. Store in original sealed container below 30°C, away from direct sunlight and incompatible materials. Keep container closed when not in use. Do not store in metal containers. Shelf life 24 months from manufacture date, unopened.

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BEFORE YOU START — PPE REQUIRED

- ✓ Disposable gloves (recommended)

QUICK REFERENCE

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HAZARD i LOW

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DON'T

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- ✗ Do not ingest.
- ✗ Keep out of reach of children.
- ✗ Do not store in metal containers.

Emergency / questions: care@allesclinx.com · allesclinx.com · National Poison Control (India): 1800-116-117