



Ecolab Deutschland GmbH
Ecolab Allee 1
D-40789 Monheim am Rhein

certifies that for

di-soric GmbH & Co. KG
Steinbeisstraße 6
D-73660 Urbach

Material Resistance Tests

were performed with cleaning/disinfecting products **Topaz AC1**, **Topaz MD3**, **Topactive OKTO**, **Topaz CL1**, and **P3-hypochloran**.

The material resistance of the tested

- **Photoelectric sensors types Ox34** with stainless steel housing
(x = E, S, H, T, or R)

to the Ecolab products used in the test are positive according to the cleaning procedure mentioned on the second page.

The results of these compatibility tests can be transferred to all other ECOLAB products for cleaning and disinfecting external surfaces of equipment in the food and beverage industry when used as recommended in the product data sheets.

Monheim am Rhein, 1 July 2025

Ecolab Deutschland GmbH

i. A.

A handwritten signature in purple ink, appearing to read "Ch. Nolde".

Christof Nolde

i. V.

A handwritten signature in blue ink, appearing to read "T. Tyborski".

Thomas Tyborski



This evaluation is based on:

- defined product descriptions
- defined test protocol
- Visual examination of the tested specimen

Test procedure

Dipping test:

- Complete immersion in test media

Test period:

- 240 hours
- daily replacement of the cleaning solutions containing active chlorine or hydrogen peroxide

Temperature and Concentration:

- Topaz products, 4-5%-w/w, 50 °C
- Topactive OKTO, P3-hypochloran, 1%-w/w, 23 °C

Analysis:

- Visual judgement like swelling, brittleness, discoloring
- compared to untreated material sample
- Photographic documentation

Product specifications:

Topactive OKTO

Acid disinfectant based on peracetic acid/hydrogen peroxide for the food and beverage industries

Topaz CL1

Alkaline foam detergent with available chlorine for the food and beverage industries

Topaz MD3

Mild-alkaline, chlorine-free cleaning agent for the food and beverage industries

Topaz AC1

Acid foam cleaning substance for the food and beverage industries

P3-hypochloran

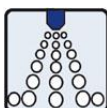
Mild alkaline disinfectant with available chlorine for the food and beverage industries

Cleaning plan for food and beverage industry*



Rinsing with water 40 – 50°C

Rinsing with low pressure. Rinsing from top to bottom in the direction of the drains.
Cleaning of the drains



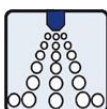
Foaming from bottom to top

alkaline:	Topaz MD3 or Topaz CL1	2 - 5 % daily
acid:	Topaz AC1	2 % on demand
temperature:	cold up to 50°C	
contact time:	15 min. recommended	



Rinsing with water 40 – 50°C

Rinsing from top to bottom with low pressure



Foam disinfection

Topactive OKTO	1 -3%, 10-30 min
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Rinse with potable water after disinfection!

*short description The final step of a cleaning regime is always a thorough water rinse!