



Ultrasil™ 09

PATENTED NPE-FREE SURFACTANT

IMPROVING MEMBRANE CAPACITY AND THROUGHPUT

Membrane care can be complicated – especially in high-fat, high-variability processes. You need an effective cleaning solution that promotes food safety while protecting your membrane investment.

Ultrasil™ 09 – a patented NPE-free surfactant that provides effective fat removal, can help you increase your capacity and optimize your business.



FOOD SAFETY

PROMOTE QUALITY AND FOOD SAFETY

- **Achieve peace of mind** with an NPE-free solution that cleans tough soils
- **Effectively manage variable fat content** and accommodate multiple feed streams
- **Enjoy flexibility** with a solution compatible with chlorinated, and non-chlorinated alkaline and enzyme cleaning programs



PRODUCTIVITY

INCREASE OPERATIONAL CAPACITY

- **Increase your capacity** up to 10% by effectively removing fat from membranes
- **Maximize throughput** with longer run times, increased production capacity, reduced labor needs and more



ASSETS

PROTECT YOUR MEMBRANE INVESTMENT

- **Ensure optimal performance** with regular consultative service and on-site training
- **Extend the life** of your assets with our full suite of Ultrasil membrane care solutions



Ecolab's comprehensive membrane care program

Ecolab's **complete membrane care program** is tailored specifically to the unique needs of your operation. Offering you innovative solutions, industry expertise and world-class service, we partner with you to drive the best possible results.

To find out more, contact your Ecolab representative or call 1-800-392-3392.