KAPPAZON H 53
Peroxide Stabilizer/Textile Finishing Agent

CHEMICAL-PHYSICAL DATA
Chemical composition: combination of inorganic and organic salts
Appearance: yellow-brown, clear solution
pH-value 20 °C (product): 5.0 – 6.5
Density 20 °C (g/ml): approx. 1.10
Ionic charge: anionic

FUNCTION
KAPPAZON H 53
- is an universally applicable stabilizer for the bleaching of cellulosic fibres with hydrogen peroxide.
- is effective independent from the water hardness.
- binds heavy metal ions.
- has no interfacial-active properties and therefore is foam-free.
- is free of silicate.

APPLICATION
KAPPAZON H 53 is particularly suitable for continuous processes.

Bleaching of cotton fabric on the jig
The desized or scoured fabric is treated with the following liquor:

| 1.0 ml/l | KAPPAZON H 53 |
| 6.0 ml/l | NaOH 38 °Bé |
| 10.0 ml/l | H₂O₂ 35 % |
| 2.0 g/l | wetting agent/detergent, e. g. KAPPAWET BOS |

6 – 8 passages at 95°C

Bleaching of cotton yarn on the cross wound bobbin

| 0.5 ml/l | KAPPAZON H 53 |
| 3.0 ml/l | NaOH 38 °Bé |
| 5.0 ml/l | H₂O₂ 35 % |
| 0.5 g/l | wetting agent/detergent, e. g. KAPPAWET BOS |

For full-white, add:

0.2 % KAPPAPHOR ME

20 minutes from 20 °C – 110 °C
45 minutes at 110 °C

Bleaching of cotton tricot on the winch

| 0.3 ml/l | KAPPAZON H 53 |
| 2.0 ml/l | NaOH 38 °Bé |
| 4.0 ml/l | H₂O₂ 35 % |
| 1.0 g/l | wetting agent/detergent, e. g. KAPPAWET BOS |

For full-white, add:

0.2 % KAPPAPHOR ME

60 minutes at 95 °C
Bleaching as per padding process (Cold pad-batch process, pad-roll process, various continuous processes)

Recommended application level:

5.0 ml/l KAPPAZON H 53, possibly in combination with 5.0 – 10.0 ml/l sodium silicate 38 °Be

Detailed formulation recommendations on request!

Regarding the application of the additionally mentioned products, please note the corresponding technical data sheets.

DILUTION INSTRUCTION

KAPPAZON H 53 can be diluted with cold water at any ratio. The product can be added directly to the bleaching liquor.

STORAGE

KAPPAZON H 53 remains stable for at least 1 year when if stored properly and cool in a tightly closed container.