



## TECHNICAL INFORMATION SHEET

# CLEANER SANITISER

### Product Description

A dual purpose product that cleans efficiently and has a broad antimicrobial spectrum specially formulated for cleaning applications.

### Features and Benefits

- Enables cleaning and sanitising to be carried out simultaneously.
- May be used as a detergent in two stage cleaning.
- For cleaning and sanitising food utensils, glasses, crockery and all types of kitchen equipment.
- Suitable for use on all types of hard surfaces including plastics, laminates and stainless steel.
- An excellent general-purpose sanitiser based on quaternary ammonium compounds.
- Suitable for manual, spray and soak applications.
- Non-tainting – can be used on food contact surfaces.
- Broad spectrum of anti-microbial activity and a high rate of kill.
- Effective in all water conditions.
- Passes the requirements of EN1276 & EN14476.

### Use Instructions

#### *Cleaning / Sanitising*

Use neat

1. For heavily soiled areas, pre clean surfaces.
2. Remove gross soiling and then apply solution via a spray, cloth or brush.
3. Leave for 30 seconds.\*
4. Rinse food contact surfaces thoroughly with clean water and allow to air dry.

\*5L product can be diluted 1:4 with water for greater economy. The contact time should be increased to 5 minutes.

### Safe Handling and Storage

See visual information to right.

Full guidance on the handling and safe use of the product can be obtained from the Safety Data Sheet.

Store in original container.

Avoid extremes of temperature.

## Health & Safety

HAZARD AS SUPPLIED



Not classified. Wear gloves for prolonged use.



HAZARD WHEN USED AT RECOMMENDED DILUTION.



Not classified. Wear gloves for prolonged use.



## Technical Information

Appearance: Clear purple liquid

pH: 9.0 - 11.4

Relative density: 1.00

Odour: Characteristic

Solubility: Fully miscible in water

The above data is typical of normal production and should not be taken as a specification.

## Materials compatibility

Solutions are safe to use on most materials found in the food and beverage industries including stainless and galvanised steels, and commonly occurring plastics. Compatibility with other materials should be checked prior to use.

## Efficacy Data

Tested independently in accordance with.

- EN 1276 : Bacterial action against *Pseudomonas aeruginosa* , *Escherichia coli*, *Staphylococcus aureus*, *Enterococcus hirae*, *Campylobacter*, *Listeria* – (25% dilution, clean, 5 minutes, neat, dirty, 30 seconds)
- EN 13704: Sporocidal activity against *Clostridium difficile* (neat, clean, 5 minutes)
- EN 13727: Bactericidal activity against *Klebsiella pneumoniae* (neat, dirty, 1 minute)
- EN 14476: Virucidal activity against all enveloped viruses (neat, clean, 30 seconds)
- TES-S-004: Triangle test for potential taint due to contact with materials.

A summary of the tests is available on request.