



Formula 25

Liquid Sanitiser

DESCRIPTION

- Sanitizing liquid, concentrated, cost effective, for pre-cleaned food contact surfaces.
- The formulated blend of dual quaternary ammonium chlorides offers excellent disinfection and is effective against most harmful microorganisms such as listeria monocytogenes, escherichia coli, salmonella choleraesuis, campylobacter jejuni, legionella pneumophila and others. Effective against mould and mildew.
- Hard water tolerant, heat stable, does not corrode metal or plastic surfaces.
- Biodegradable.

Recommended for use in food processing facilities and points of sale, including meat, fish and poultry processing plants, dairies, bakeries, bottling plants, mushroom farms, commercial kitchens and generally where disinfection of surfaces is required.

DIRECTIONS OF USE

Food contact surfaces: For disinfection of pre-cleaned surfaces and equipment dilute **1:100** in a spraying device, sponge or trigger sprayer. Spray surfaces thoroughly, wet well and allow to act for 5-10 minutes. Rinse with approved potable water.

Non-food contact surfaces: For cleaning disinfection of plastic brooms, mops, buckets and other washable equipment, use a dilution of **1:100** through a trigger sprayer, sponge or in a bowl. Allow to dry.

Footwear: Use a dilution of **1:50** for disinfection of footwear before entering the workplace. Use a fresh dilution daily or when visibly dirty.









Brand Approval



Packaging	4 Litres
Physical state	Liquid
Colour.....	Colourless
Odour.....	Odourless
pH	Ca 13,0
Density	1.020 g/ml
Alkalinity/acidity	N/A
Flashpoint	>100°C does not maintain combustion
Explosive properties	N/A
Oxidising properties	N/A
Viscosity	N/A
Solubility	Soluble 20° C
Boiling point	100° C
Melting point	N/A

Food Safety Chemicals gives the assurance of top quality and performance together with safety and environmental care in line with the latest worldwide regulations. Food Safety Chemicals products comply with European legislative and HACCP requirements for the purposes intended.

Additional information concerning handling, storage and safety of the product are contained in the Material Safety Data Sheet and on the label of the product

SAFETY	DANGER	USE	LABEL COLOUR
		   	

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