

FOOD SAFETY DIVISION

Handsan
Hand Sanitiser



DESCRIPTION

- Instantaneous sanitation of hands, kills gram positive & negative bacteria on contact.
- Offers unparalleled broad-spectrum anti-microbial action of alcohol and rapidly kills common pathogenic viruses such as HIV, Hepatitis B and Herpes.
- Complies with European antiseptic handwash directives EN 1499, EN 13727 (against MRSA), EN 13704 (sporicidal activity) EN 12054 (bactericidal efficacy test)
- Recommended for use in food processing plants and outlets, by health care and food service personnel for use prior to handling food and/or food processing equipment.
- Biodegradable, does not contain perfume.

Cover entire surface of hands, including fingertips with 10-25 ml Handsan. Rub hands together well for at least 30 seconds, taking care to work into nail area. No rinse or toweling is required, eliminating the risk of re-contamination.



Brand Approval



DIRECTIONS FOR USE

Use **Handsan** in line with standard hand washing procedures, after every absence from workstation and as specified by regulatory requirements to reduce risk of cross contamination, such as hand-to-food and hand-to-equipment contamination.

Packaging	4 Litres, 500 ml
Physical state	Liquid
Colour.....	Clear
Odour.....	Alcohol
pH	N/A
Sp. Gravity 20°	0.850 g/ml
Vapour pressure	5.81
Alkalinity/acidity	Not applicable
Flashpoint	13°C
Explosive properties	Not applicable
Oxidising properties	Not applicable
Viscosity	N/Asc
Solubility	Soluble at 20° C
Boiling point	78° C
Melting point	Not applicable

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