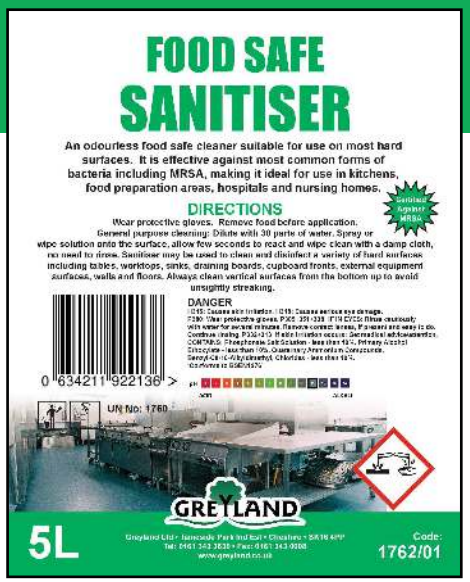
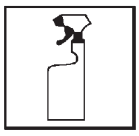
CATERING





1762/01
5 LITRE

FOOD SAFE SANITISER INFORMATION SHEET

USE:

An odourless food safe cleaner suitable for use on most hard surfaces. It is effective against most common forms of bacteria including MRSA, making it ideal for use in kitchens, food preparation areas, hospitals and nursing homes.

DIRECTIONS:

Wear protective gloves. Remove food before application.
General purpose cleaning: Dilute with 30 parts of water. Spray or wipe solution onto the surface, allow few seconds to react and wipe clean with a damp cloth, no need to rinse. Sanitiser may be used to clean and disinfect a variety of hard surfaces including tables, worktops, sinks, draining boards, cupboard fronts, external equipment surfaces, walls and floors. Always clean vertical surfaces from the bottom up to avoid unsightly streaking.

TECHNICAL:

State:	**Liquid**
Colour:	**Colourless**
Odour:	**Characteristic odour**
Oxidising:	**Non-oxidising (by EC criteria)**
Solubility in water:	**Soluble**
Viscosity:	**Non-viscous**
Boiling point/range°C:	**100**
Flash point°C:	**>70**
pH Level:	**11-12.5**

PERSISTENCE AND DEGRADABILITY: **The surfactants in this product comply with the biodegradability criteria as laid down in Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the component authorities of the Member States and will be made available to them at their direct request or at the request of the detergent manufacturer.**

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