

## TECHNICAL DATA SHEET

### DETERGENT SANITISER - 0906

Food Grade Concentrated Cleaner Sanitiser. A blend of advanced quaternary ammonium biocides and amphoteric surfactant to produce a broad spectrum of killing power on both gram+ve and gram-ve bacteria. Rinsing food preparation areas after using Detergent Sanitiser is always recommended to reduce the potential of product build-up, however, independent tests have shown that in dilutions of greater than 1:10 rinsing is not required.

- ❖ New improved formulation for superior antibacterial and cleaning performance.
- ❖ Food safe independent reports conclude the product is suitable for non-rinsing applications.
- ❖ Independently tested to EN 1276 on a wide range of bacteria.
- ❖ Excellent cleaning power on all food types including animal fats, vegetable oils, starches and proteins.
- ❖ Environmentally friendly.

#### USES:

Detergent Sanitiser is ideal for janitorial trade, hospitals, schools, gymnasias, changing rooms, kitchens, bars etc., food industry, bakers, brewers, confectioners, meat processing plant, food storage areas, delivery vehicles etc., animal handling, animal housing, agricultural buildings, abattoirs, mortuaries.

#### DIRECTIONS:

Remove gross contamination before cleaning.  
General cleaning and sanitising 1:40  
Light duty cleaning 1:80  
Spray and wipe 1:10

#### TECHNICAL SPECIFICATION:

**Composition:** A high active blend of quaternary ammonium salts, chelating agents and non-ionic and amphoteric surfactants with a high degree of synergistic action.

**Appearance:** Clear liquid

**Colour:** Colourless

**Cloud Point:** >40

**pH:** 10.0

**Density:** 1.015

**Fragrance:** Very low characteristic

**Stability:** Two years minimum (unopened)

**Safety:** Keep out of the reach of children.

P13 Safety data sheet available for professional user on request