



TECHNICAL INFORMATION SHEET

S02 FOOD SURFACE DISINFECTANT



Product Description

Food Surface Disinfectant is a terminal disinfectant specially formulated for cleaning applications throughout the food, beverage and dairy industries.

Features and Benefits

- An excellent general-purpose disinfectant based on a quaternary ammonium compound.
- Suitable for manual, soak or spray application and for fogging use.
- Suitable for disinfecting surfaces, walls, floors and food preparation equipment.
- Non-tainting – specifically for use on food contact surfaces.
- Broad spectrum of anti-microbial activity and a high rate of kill even at low temperatures
- Effective in all water conditions.

Use Instructions

For use in the food and beverage industries as a detergent disinfectant or terminal disinfectant on most hard surfaces, including vessels, utensils, tables, packaging machines and conveyor systems.

Terminal Disinfection

Food Surface Disinfectant can be used as a terminal disinfectant solution at a concentration of 1.0 % in water applied after the cleaning stage. Rinse food contact surfaces.

Single Stage Cleaning and Disinfection

Food Surface Disinfectant functions efficiently as a light duty detergent/sanitiser in one-stage cleaning by hand, as a foot bath biocide, soak store biocide for cleaned, stripped components and hand tools. Food Surface Disinfectant should be used at 1.0% w/w.

Fogging

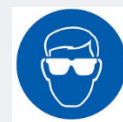
Food Surface Disinfectant is a powerful atmospheric disinfectant when used, as directed, in fogging processes. Use at a concentration of 1.0% w/w. A volume of 2 litres of solution should be atomised per 100m³ of air space.

Health & Safety

HAZARD AS SUPPLIED



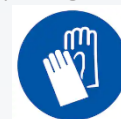
Causes severe skin burns and eye damage.



HAZARD WHEN USED
AT RECOMMENDED
DILUTION.



Not classified. Wear gloves for prolonged use.



Application	Sanitising
• Concentration	• 1%
• Temperature	• 20°C
• Contact time	• 5 minutes

Safe Handling and Storage

See visual information on page 1.

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.

Technical Information

Appearance: Blue liquid

pH : >11.5

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

Premium Food Surface Disinfectant solutions are safe to use on most materials found in the food and beverage industries including stainless and galvanised steels, aluminium, 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 at 20°C against *Pseudomonas aeruginosa* , *Escherichia coli*, *Staphylococcus aureus*, *Enterococcus hirae*.
- EN 1650 Fungicidal action at 20°C (*Aspergillus niger*, *Candida albicans*).
- TES-S-004: Triangle test for potential taint due to contact with materials.

A summary of the tests is available on request.

Available Pack Sizes

SKU	Pack Size
BDS02/D	20L