

4S

TECHNICAL INFORMATION

Cleaner Sanitiser

Description

Cleaner Sanitiser is a dual purpose product that cleans efficiently and has a broad antimicrobial spectrum specially formulated for cleaning applications.



Features & Benefits

- Cleaner Sanitiser enables cleaning and sanitising to be carried out simultaneously.
- May be used as a detergent in two stage cleaning.
- For cleaning and sanitising food utensils, glasses, crockery and all types of kitchen equipment.
- Suitable for use on all types of hard surfaces including plastics, laminates and stainless steel.
- An excellent general-purpose sanitiser based on quaternary ammonium compounds.
- Suitable for manual, spray and soak applications.
- Non-tainting – can be used on food contact surfaces.
- Broad spectrum of anti-microbial activity and a high rate of kill.
- Effective in all water conditions.
- Passes the requirements of EN1276 & EN14476.

Use Instructions

Cleaning/Sanitising

Use neat

1. For heavily soiled areas, pre clean surfaces.
2. Remove gross soiling and then apply solution via a spray, cloth or brush.
3. Leave for 30 seconds.* (5 minutes for efficacy against viruses)
4. Rinse food contact surfaces thoroughly with clean water and allow to air dry.

*5L product can be diluted 1:4 with water for greater economy. The contact time should be increased to 5 minutes.

HAZARD AS SUPPLIED



Not classified. Wear gloves for prolonged use



HAZARD WHEN USED AT RECOMMENDED DILUTION



Not classified. Wear gloves for prolonged use



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	Clear Purple Liquid
pH:	9.0 - 11.4
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

Cleaner Sanitiser solutions are safe to use on most materials found in the food and beverage industries including stainless and galvanised steels, and commonly occurring plastics. Compatibility with other materials should be checked prior to use.

Microbiological Activity

Tested independently in accordance with

- EN 1276: Bacterial action against *Pseudomonas aeruginosa*, *Escherichia coli*, *Staphylococcus aureus*, *Enterococcus hirae*, *Campylobacter*, *Listeria* – (25% dilution, 5 minutes, neat, 30 seconds)
- EN 13704: Sporicidal activity against *Clostridium difficile* (neat, 5 minutes)
- EN 13727: Bactericidal activity against *Klebsiella pneumoniae* (neat, 1 minute)
- TES-S-004: Triangle test for potential taint due to contact with materials.
- EN 14476: Virucidal activity against enveloped viruses including coronaviruses (neat, clean, 5 minutes)

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