

NON-SELECTIVE BACTERIA AND GERMICIDE KILLER

QUAT774

CGSB 2GP - 160 M Type II DIN 613436

Essential for hospitals, food contact surfaces, agro food business, industrial food preparation area, poultries, butcheries

Coefficient Minimum de Phenol (A.O.A.C. 20 deg C) :

Salmonella Typhosa > 13.3

Staphylococcus Aureus > 13.3

Pseudomonas Aeruginosa > 7.3

Test de Dilution pour Usage Minimum (A.O.A.C. 20 deg C) :

Salmonella Choleraesuis 1 : 80

Staphylococcus Aureus 1 : 80

QUALITY CONTROL

Ph.: (Solution 1:80) 7-10.5

Specific gravity: 1.028

Viscosity: Neglectable

Titration : Neglectable

Appearance : Clear color, pinky, orange-ish

Type: food grade product

USAGE

General cleaning and disinfection: Use 1 part of QUAT for 10 – 20 parts of water, depending on the amount of dirt. Product may be sprayed directly onto the surface or for floor cleaning, use deep soaking with mops.

Food preparation area sanitation: Use 1 part of QUAT for 5 - 15 parts of water, depending on the degree of contamination. Avoid direct contact with food items; in case, rinse well. Spray the HG7 directly on the surfaces/items/machines with food contact. Wait a 30 seconds to 300 seconds depending on the internal procedures. Wipe out with a clean dry cloth.

Active ingredients: C12,C14,C16, dimethyl benzyl ammonium chlorides 1.89%

Other ingredients: Nonyl phenol ethoxylates, Sodium EDTA, Sodium NTA, Water / D'eau