

APPLICATIONS

- Disinfection of surfaces and equipment in food industry (HACCP programmes), in establishments that handle, processes or store food: meat industry, dairy industry, drinks, canning industry, refrigerators, restaurants, etc.
- Cleaning and disinfection of pallets, containers, tanks, machines, tables, utensils and surfaces in contact with food, etc.
- Environmental cleaning and disinfection of surfaces in schools, nursing homes, hotels, parks and gardens, etc.

HOW TO USE

- Food industry use: apply the product in absence of food. Apply according
 to the recommended dosage (see dosage) by spraying, immersion, wiping
 with a cloth or mop on surfaces and/or equipment. Rinsing is necessary.
- Environmental use: apply the product in absence of food according to the recommended dosage (see dosage) by spraying, immersion, wiping with a cloth or mop on surfaces and/or equipment. Rinse with water the surfaces that will be in contact with people.

DOSAGE

Activity	Standard	Dose	Contact time
Bactericide	UNE EN 13697 dirty cond.	2,5%	5 min
Fungicide	UNE EN 13697 dirty cond.	4,0%	15 min
Enveloped virus	EN 14476 clean cond.	1,0%	5 min
Virucide	EN 14476 clean cond.	4,0%	30 min

Triple disinfectant activity

BENEFITS

- Cleaner and disinfectant in a single use
- ✓ Biocidal effectiveness against the following microorganisms in dirty conditions: UNE EN 13697: E. coli, Ps. aeruginosa, Staphylococcus aureus, E. hiriae, Listeria monocytogenes, Salmonella typhimurium, Candida albicans and Aspergillus niger. EN 14476: Coronavirus, Hepatitis B, Vaccinia virus Ankara, A H1N1 flu virus, Poliovirus, Adenovirus and Norovirus.
- HACCP programmes: cleaner disinfectant of surfaces, equipment and utensils with HA registry
- Other benefits: does not require applicator card

FOOD INDUSTRY. GENERAL INDUSTRY. COMMUNITIES.