

QUATSAN PLUS

Food contact surface sanitizer based on twin chained quaternary ammonium compounds for food handling and process areas



BENEFITS

- Effective against a wide range of pathogenic micro-organisms including gram positive and gram negative bacteria
- Effective in all water conditions
- May be applied at ambient or elevated temperatures by brushing, soaking or fogging.



DILUTION RATES

- For high risk areas such as hospitals, old age homes and nursery schools use at 10% (1 liter of water per 10 liters of water.
- For general use dilute at 2 % (200 ml per 10 liters of water.)



APPLICATIONS & DIRECTIONS

- Although QUATSAN PLUS has detergent properties, heavily soiled surfaces need to be cleaned with a detergent such as ECOSOLVE prior to using QUATSAN PLUS
- Allow at least 5 minutes contact time before rinsing
- QUATSAN PLUS is safe as a non-rinse sanitizer up to 200ppm available active ingredient



AREAS OF USAGE

- Kitchens
- Food Processing Facilities
- Dairies
- Restaurants



TECHNICAL DATA

- APPEARANCE: Clear colorless Liquid
- ODOUR: Slight chemical odour
- pH: 8-9 (100%)
- SHELF LIFE: 2 Years



RELATED PRODUCTS

- GLUTABAC
- DEGREASER 10-10X
- HAND SOAP ANTI-BAC (Anti-bacterial Hand Soap)
- QUATSAN (Concentrated disinfectant for food preparation areas)



HEALTH AND SAFETY

Product in eyes: Flush eyes with water holding eye-lids apart.

Product on skin: Rinse skin with cool running water, remove contaminated clothing and wash well before re-use.

Product Ingested: Rinse mouth at once, do not induce vomiting. Never give anything by mouth to an unconscious person.

Product Inhaled: Move person to fresh air, if breathing is difficult administer oxygen and seek medical attention



Management System
ISO 9001:2015



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