

What is Citratar?

CITRASTAR is a new food-grade sanitiser that is derived from natural citrus fruit. It may be used as a no-rinse sanitiser to destroy bacteria on all hard surfaces in kitchens and food-preparation areas.

Key Benefits

- ✓ No rinsing is required after use
- ✓ Effective on a wide range of bacteria
- ✓ Kills germs even at LOW TEMPERATURES : excellent for freezers and cool-rooms
- ✓ Non-hazardous and mild to use

How Does It Work?

CITRASTAR contains extracts from citrus fruit. These bioflavonoid extracts are a natural source of anti-bacterial activity.

For Use On...

CITRASTAR is a food-grade sanitiser for use in kitchens and food processing areas. It is an excellent sanitiser for general surfaces, pots and pans, floors and for equipment. When treated with CITRASTAR, these items are rendered safe and free from bacteria. CITRASTAR is also an excellent sanitiser for use in kindergartens, nursing homes, hospitals- in fact anywhere that a non-hazardous, non-toxic germ-killer is required.

Technical Data

Composition

CITRASTAR is a liquid sanitiser which is comprised of all-natural ingredients derived from citrus fruit. In fact, all ingredients are classified as foodstuffs/GRAS (Generally Recognised As Safe) by the U.S. Food and Drug Administration. CITRASTAR is effective at destroying a wide range of gram-positive and gram-negative bacteria and is biostatic against moulds and fungi. It is a non-toxic product and is stable to light and heat.

CITRASTAR leaves a food-safe, non-toxic film on surfaces that prevents bacteria from multiplying.

Properties



COLOUR – Colourless transparent liquid
ODOUR – Sweet citrus odour
pH = 3 - 4
FOAM – Moderate foam height

Environmental Care

CITRASTAR conforms with all statutory environmental requirements. It is based on safe ingredients selected to perform efficiently so there is no waste or damage. CITRASTAR is non-flammable and based on natural biodegradable citrus extracts. Containers are recycled wherever possible.

Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with



the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".

First Certified: 30 April 1996

SAI Certificate No.: QEC7358

Approvals

CITRASTAR has passed independent laboratory tests for biocidal performance against: salmonella typhimurium, pseudomonas aeruginosa, staphylococcus aureus, escherichia coli, and listeria monocytogenes. CITRASTAR achieved excellent kill rates after 5 minutes contact time. For more information, please consult your Agar representative.

CITRASTAR has been approved for use under Category 6 as a Sanitiser/No Rinse for use in all departments of establishments registered under the Export Control Act 1982 by the Australian Quarantine and Inspection Service for preparation of meat and meat products for export.

Application

- Do not mix CITRASTAR with any other chemicals.
- Use CITRASTAR as supplied. Do not add water.
- Wash surface using detergent (such as HC-90 or Presto) to remove excess food residues.
- Rinse food-contact surfaces with potable water and allow to drain.
- Spray, wipe or dip neat CITRASTAR onto the surface and leave in contact for at least 5 minutes.
- Rinsing is not required, but surfaces must be adequately drained.
- CITRASTAR is for use on:

Bench tops	Dishwashers	Rubbish bins
Cool rooms	Floors	Sinks
Crockery	Microwaves	Stoves
Cupboards	Ovens	Tables
Cutlery	Pots and pans	Trays
Cutting tools	Refrigerators	Utensils

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.

**DECLARATION FOR A NON-HAZARDOUS SUBSTANCE FOR
USE IN EXPORT REGISTERED MEAT AND MEAT PRODUCTS ESTABLISHMENTS**

Vendor Name: Agar Cleaning Systems Pty Ltd

Vendor Address: 12-14 Cope Street, Preston, Victoria, AUSTRALIA 3072

Vendor Telephone No.: 03-9480-3000

Manufacturer of Non-Hazardous Substance: Agar Cleaning Systems Pty Ltd

Name of Non-Hazardous Substance: **CITRASTAR**

Category of Use of Non-Hazardous Substance
(as per Appendix 1 of AQIS Meat Notice 2011-05): **Category 6 Sanitiser (non rinse)**

Intended use of Non-Hazardous Substance:
Sanitising all hard surfaces in food preparation and storage areas.

I, Paul Ross Agar, Director of Agar Cleaning Systems Pty Ltd, the vendor of the above non-hazardous substance declare the above non-hazardous substance is suitable for use in export registered meat or meat product establishments for the purposes stated in this application, that I have supplied a copy of the label and Safety Data Sheet with this Declaration and acknowledge that this Declaration is subject to the following conditions:

This Declaration is rendered invalid by:

1. Any change in the formulation of the following non-hazardous substance,
2. Any change in the instructions for use in the following non-hazardous substance,
3. Any incorrect and/or unintended use of the following substance.

Signature of vendor *Paul Ross Agar* Date 14/9/2012

Declaration of qualified chemist

The non-hazardous substance identified above, when used in accordance with the directions on the label:

- is fit for the purpose for which they are to be used;
- will not contaminate animals, meat and meat products.

Printed name of qualified chemist: Paul Ross Agar

Qualifications of qualified chemist: B.Sc., Dip. Ed., B.A

Signature of qualified chemist: *Paul Ross Agar*

Date: September 14, 2012



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Website: www.agar.com.au E-mail: sales@agar.com.au

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