

Environment



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

Main Benefits

- ✓ Cleans and sanitises in one step
- ✓ Effective on a wide range of bacteria
- ✓ Low alkaline and mild to use

Product Use

SANITISER is a concentrated food-grade cleaner and sanitiser for use in kitchens and food processing areas. It is an excellent cleaner and degreaser for general surface cleaning, sink washing of pots and pans, floor cleaning and for cleaning equipment such as filling machines, cookers, tables, cutting implements, conveyor belts and mixing pans. When washed with SANITISER, these items are rendered clean and free from most common bacteria.

Approvals

SANITISER has passed the TGA Disinfectant Test for Hospital Grade Disinfectant – Clean Conditions – at a dilution of 1:60. SANITISER has been approved for use under Category 7 as a Sanitiser/Detergent 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.

Technical Data

Properties



COLOUR – Red-violet transparent liquid
ODOUR – Odourless
pH = 9.5 ± 0.5 (1% solution)
FOAM – High, stable foam

Composition

SANITISER is a liquid cationic detergent sanitiser with ingredients to lift and emulsify fats and oils (non-ionic surfactants), soften water and kill germs (quaternary ammonium compound). SANITISER is effective at destroying a wide range of gram-positive and gram-negative bacteria as well as moulds and fungi. It is a low-toxicity product and is stable to light and heat.

Application

- Do not mix SANITISER with any other chemicals.
- **Floor Cleaning.**
Heavy soilage – use diluted to 1 in 20.
Medium soilage – use diluted to 1 in 40.
Mop floor with solution, leave to soak 5 minutes, scrub, mop up then rinse with clean water. Squeegee floors to speed up drying.
- **General Cleaning, walls, equipment, stainless steel benches, etc.:** Use diluted to 1 in 80. Apply with mop, cloth or sponge. Scrub then rinse thoroughly with clean water.
- **Sink Washing:** Presoak heavily soiled items. Dilute to 1 in 80, wash items then rinse with clean water and dry in racks.
- **Foam Gun Application:** Cover all food or remove from area before cleaning. Assemble foam gun and add neat SANITISER to bottle. Spray hot foam onto all surfaces. Allow to react for 5 minutes. Rinse all residues away with clean, cold water from hose.
- **Recirculation (CIP):** Dilute to 1 in 160 with water at 40° to 80°C. Recirculate for 5 to 30 minutes depending on degree of soilage.

Agar Cleaning Systems maintains Material Safety Data Sheets (MSDS) 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 MSDS 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.