

GATEKEEPER

Product Code: FB00301

Σ-Q [DET₉] FOAMSanitising
Detergent-QAC

AIM

To provide a general purpose, high performance product that safely cleans and sanitise any surface used in all food processing industries.

User, equipment and environmentally friendly formulation that's non caustic, non chlorinated and optimised utilising recent advances in quaternary ammonium sanitisers and surfactants.

METHOD

This product can be applied using a foaming gum at a dilution of 1.5%-5.0% v/v and at 1%v/v for manual and operating through pressure washers.

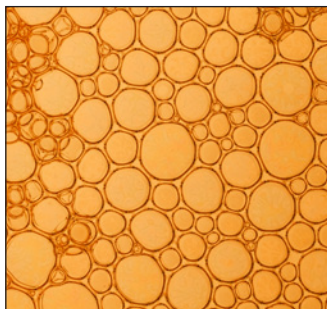
Apply the product to the surface and allow a dwell time of 5–10 minutes or until all soiling is softened. Then rinse off with potable water. The product will leave a streak free, clean and sanitised surface.

Heavily soiled surfaces will require mechanical action through manual scrubbing or a pressure rinse.

RESULTS

This product contains no caustic's, is safe for use on all surfaces including soft metal, making it the ideal choice for abattoirs, poultry, bakeries, dairy and beverage plants. Due to its unique formula it can be used via almost any application method including foam, soak, manual scrubbing or pressure wash equipment.

When using this product by foam application, soak and as a manual detergent, 99.9% sanitation levels were consistently achieved.¹



FEATURES

- Detergent sanitiser.
- Caustic Free.
- GATEKEEPER is made in accordance with HACCP and GMP guidelines.

BENEFIT

- Cleans and sanitises in one step.
- Completely safe on all metals.
- GATEKEEPER is suitable for use in all Australian food manufacturing plants.

Packaging 20 L, 205 L, 1000 L.

Please contact your Cyndan representative for further information.
Product Code when ordering: FB00301.

1. Dairy Food Safety. Note5, CIP systems, 6 Nov '06, pp 1-3

