

NON-RINSE SANITISER

Product Code: FB00302

Σ-Q NON-RINSE

Sanitiser- QAC Non Rinse

AIM

To provide a highly effective, food safe, non-rinse sanitiser, suitable for use on all surfaces in all food processing industries.

METHOD

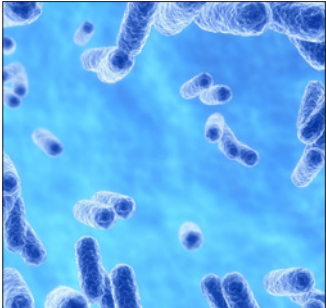
Apply the product at a concentration of 2–4ml per litre via fog, spray, foam or manual methods to previously cleaned surfaces.

This product is not compatible with anionic detergents which must be rinsed effectively with potable water prior to sanitation.

RESULTS

This product is formulated using the latest fifth generation QUAT1, combining a twin chain Didecyl Dimethyl ammonium chloride with an Alkyl Dimethyl benzyl ammonium chloride. Fifth generation QUAT's have outstanding germicidal efficacy and are more active under hostile conditions compared to previous generation products.

When using this product by foam application, soak and as a manual detergent, 99.9% sanitation levels were consistently achieved. ²



FEATURES

- Non-rinse.
- Concentrated.
- **NON-RINSE SANITISER** is made in accordance with HACCP and GMP guidelines.

BENEFIT

- No contamination risk with potentially dirty water.
- Economical. Can be used at 1:500.
- **NON-RINSE SANITISER** 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: FB00302.

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