

QUICK DRY SANITISER

Product Code: FB00303

Σ-Q QUICK DRY

Sanitiser- QAC Non Rinse/Quick Dry

AIM

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

METHOD

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

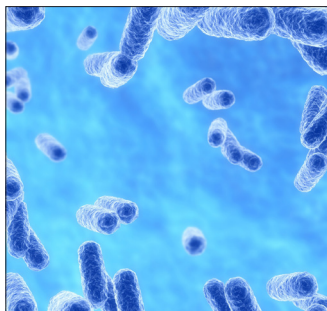
This product is not compatible with anionic detergents which must be rinsed effectively with potable water prior to sanitation.

RESULTS

Dries in around 60 seconds after application.

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

- Quick Dry Formulation.
- 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: FB00303.

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

