

UC04

# Kemsol K4

## SANITISER

## PRODUCT INFORMATION



- LOW COST-IN-USE
- CONCENTRATED FORMULA
- MULTIPURPOSE
- FOR COMMERCIAL USE
- EFFECTIVE SANITISER

### Ultra Concentrate

No rinse surface sanitiser for food processing and food service sectors. Designed to be either diluted through dilution control equipment or via the use of a multi-dose wall mounted unit.

#### DIRECTIONS

Before sanitising ensure all surface are cleaned with suitable detergent. Dilute with cold potable water into a clean applicator bottle.

#### No-rinse application:

This product may be used as a no-rinse sanitiser on clean hard surfaces. Before use, all edible product and packaging material must be removed from the room or carefully protected. After use, a rinse with potable water is not required but food contact surfaces must be thoroughly drained / dried to minimise residues. For hard surfaces and equipment to ensure 320ppm use at the ratio of 1:250 (4ml per litre). Apply by spray or clean cloth, Allow contact time of minimum 10 minutes.

#### Rinse applications:

Use at the ratio of 1:200 (5ml per litre, 400ppm). Apply in a manner that avoids food contamination. Allow contact time of 10 minutes minimum then rinse with clean, potable water.

#### Foot bath:

Dilute at the ratio of 1:100 (10ml per litre, 800ppm). It is recommended to do test strip verification of diluted solutions to ensure desired concentration.

### MPI APPROVAL

MPI APPROVED C43 (All animal product except dairy)  
In the case of operators that only process fish, rinsing after application of this product is not necessary, however food contact surfaces must still be thoroughly drained to minimise residues. For all other operators, food surfaces must be thoroughly rinsed with potable water before production starts.

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MPI APPROVED C101-87

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### GOOD PRACTICE

Under Good Practise Protocol, based on accepted international research, a 0.5% solution of this product, diluted with potable water, is recommended with liberal application on clean hard surfaces, with a minimum contact time of 10 minutes. At this concentration the product provides 400ppm.

**GENERAL** Hard surface sanitation  
**FOOD SERVICE** Benchtops & equipment

### PROPERTIES

<b>APPEARANCE</b>	Clear Red Liquid
<b>FRAGRANCE</b>	No Fragrance
<b>pH</b>	7.5 (@100%)
<b>BACTERICIDE</b>	800ppm QAC (@1% soln)



### REORDER

<b>Applicator</b>	<b>BK-UCK4</b>
<b>2Lt</b>	<b>FK-UCK4S02L</b>

## CHEMICAL SOLUTIONS SUSTAINABILITY POLICY

We are committed to continual improvement in our environmental performance, and have established a number of goals and initiatives helping achieve this objective. Where possible we always use biodegradable raw materials and all our finished product packaging is reusable or recyclable.

This is only a start, we continually strive to better our environmental performance.

Visit [chemicalsolutions.co.nz](http://chemicalsolutions.co.nz) for more information.



Scan the QR code to view the product SDS



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