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ECO CITRUS NEUTRAL CLEANER

PRODUCT DESCRIPTION

- Eco Citrus Neutral Cleaner is not classified as a Dangerous Good by the criteria of the ADG Code.
- Eco Citrus Neutral Cleaner is not classified as Hazardous according to ASCC Criteria.
- Eco Citrus Neutral Cleaner is Clear, Lime liquid in colour.
- Eco Citrus Neutral Cleaner has a Citrus fragrance.

TYPICAL USES

- Eco Citrus Neutral Cleaner is as effective as any traditional chemical based cleaners.
- It contains citrus extract which makes it a natural solvent.
- It also contains 5% hospital grade antibacterial agents.
- Ideal for cleaning kitchens, bathrooms and all household surfaces.

PRODUCT HANDLING

- Dilution rate: Use 25ml Eco Citrus Neutral Cleaner per 1L of water.
- Spray directly onto bench tops, etc... then wipe with a clean cloth.
- DO NOT store diluted cleaners.
- DO NOT mix with other cleaners of disinfectants.

SAFETY PRECAUTIONS

- As in handling any chemical, avoid contact with eyes and prolong contact with skin.
- Keep locked up and out of reach of children.
- In case of accident or if you feel unwell seek medical advice immediately.

• Poison Information Centsec 12111276 Further clarification regarding any aspect of this product should contact CBC Cleaning Products. While CBC Cleaning Products has taken all due care to include accurate and up-to-date information in this document, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, CBC Cleaning Products accepts no liability for injury, and damage or for any loss (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this Product Information Sheet.

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Available in 5L & 20L.



CBC Cleaning Products Pty Ltd.

Serving the Hospitality Industry since 1987.

This product is safe to use in kitchens and food preparation places if instructions on Product Labels, Material Safety Data Sheets and Product Information Sheets are followed correctly.