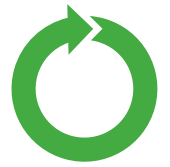


our info sheet for...

anti-bacterial sanitiser



delphis
eco

Our food prep safe anti-bacterial and anti-viral sanitiser cleans and protects all hard surfaces. Its synergistic blend of quaternary biocides and potentiators stop the spread of harmful infection and kills 99.99% of germs and bacteria.

benefits

- ✓ EN1276 and EN13697 approved under clean and dirty conditions between 2 - 10% concentration
- ✓ EN ISO 4120 taint test safe between 4 - 8% concentration
- ✓ 6 months shelf life post dilution
- ✓ dual action - cleans and sanitises
- ✓ doesn't contain perfumes or dyes
- ✓ easily removes heavy soil and grease
- ✓ safe on paintwork, metal surfaces, glass, rubber
- ✓ effective through pressure washer
- ✓ reduced use of hazardous substances
- ✓ phosphate and phosphonate free
- ✓ safe in septic tanks if used as directed
- ✓ readily biodegradable
- ✓ not tested on animals

microbiological data - tested by Campden BRI

EN1276: Approved under CLEAN conditions (0.03% Bovine Albumin) at 2% dilution after 5 minutes contact and under DIRTY conditions (0.3% Bovine Albumin) at 4% dilution after 5 minutes contact.

EN13697: Approved under CLEAN conditions (0.03% Bovine albumin) at 6% after 5 minutes contact and under DIRTY conditions (0.3% Bovine albumin) at 10% after 5 minutes contact.

EN ISO 4120 Taint Test: Rinse off taint safe at 8% concentration. Leave on taint safe at 4% concentration.

application and directions

General cleaning: Apply directly to surface and wipe clean. For food preparation and storage surfaces rinse with clean water after application. For larger surface areas such as floors, use a mop and bucket.

Pressure washing: Use via dilution system on machine with steam if possible.

dilution ratios

Tested and effective, through certain applications, at a dilution ratio of up to 1:150.

Proper dosage saves cost and minimises environmental impact:

General cleaning: 1 part concentrate to up to 25 parts water.
Light cleaning: 1 part concentrate to up to 50 parts water.
Heavy cleaning: 1 part concentrate to up to 10 parts water.

areas of usage

Where infection through cross contamination is a problem:

- food prep and food storage surfaces in kitchens
- washrooms and baby changing areas
- hospital wards and care homes
- restaurants and pubs
- sports and leisure areas

technical data

Figures are typical values and should not be used as specifications

Appearance: clear fluid
Odour: bland
pH-neat: 11 typical conc / 8.5 typical RTU
Water solubility: totally soluble
Gravity @ 20C: 1.020 typical conc / 1.0 typical RTU
Freezing point: 0°C

safe handling and storage

Full guidance on the handling and safe storage of the product can be obtained from the safety data sheet including first aid measures and health and safety requirements.

supplier information

Product Name: Anti-Bacterial Sanitiser
Product Code: SNA007DEL01R (750ml RTU)
SNA020DEL01C (2ltr conc.)
SNA050DEL01C (5ltr conc.)

Supplier: Delphis Eco, PO Box 4094
The Square, La Lucia Ridge
4021, KwaZulu, Natal
t: +27 (0) 82 809 0614
e: sales@delphiseco.co.za

