

# NO RINSE SANITISER

## Sanitiser for Food Processing and Handling

### PROPERTIES

**No Rinse Sanitiser** is a high performance, quaternary based sanitiser containing 9% quaternary ammonium compounds designed to be applied on any surface requiring sanitising without the need to rinse.

**No Rinse Sanitiser** effectively removes and kills moulds on floors, walls, benches, equipment etc. also in cold rooms and refrigerators. Its biocidal properties ensure effective deodorising in many food applications.

### PHYSICAL DATA



<b>Appearance :</b>	Liquid
<b>Color :</b>	Red
<b>Odor :</b>	No odour
<b>Solubility :</b>	Mixes with water in all proportions
<b>pH :</b>	6.0 – 8.5
<b>Specific Gravity :</b>	0.99 -1.01 at 20°C

### DIRECTIONS FOR USE:

As a no rinse sanitiser for general control on walls, floors, tables, benches, food processing equipment and in cold rooms and refrigerators.

General Use: add 20ml to 9 litres of warm to hot water and spray product. (For 750ml Spray Bottles: add 2ml and fill the bottle with warm to hot water). The surface must remain wet for at least 60 seconds. Drain surface and air dry before contact with food.

As a Commercial Grade Disinfectant: dilute 1 part **No Rinse Sanitiser** to 80 parts water. (For 750ml Spray Bottle: add 10ml and fill bottle.) Rinse with potable water after use.

Fresh **No Rinse Sanitiser** solutions need to be prepared daily to ensure effectiveness.

### ACTIVE INGREDIENTS:

Benzalkonium Chloride

### PACKSIZE:

5L

**Consult your Cobalt Blue Representative for specific use instructions and recommended dispensing equipment. For safety directions and first aid information, consult the Safety Data Sheet (SDS) or product label.**