Merton Group UK Ltd

Cleaning and Hygiene Products That Don't Cost the Earth

TECHNICAL DATA SHEET

FH51 PRO-DIS DISINFECTANT – 0915

Specially formulated food plant disinfectant.

- Powerful bactericidal action
- Highly concentrated
- Backed by UKAS accredited EN1276 test results
- Effective against Gram+ve and Gram-ve bacteria

USES:

Part of a range of products developed specifically for the cleaning of food processing facilities. This range of products is supported by a complete hygiene management system to aid the user in maintaining the rigorous cleaning standards demanded by the market place.

DIRECTIONS:

Pre dilute before using:

Drain and trap maintenance	1%
Spray surface disinfection (rinse required)	1%
Terminal disinfection (no rinse)	1%
User defined task	1%

Use at dilutions from 1 – 10% v/v depending on temperature and allowable contact time. Rinse thoroughly after use. Rinsing of surfaces is recommended to reduce product build up, however at dilutions greater than 10% rinsing is not currently required.

TECHNICAL SPECIFICATION:

Composition	A highly active blend of quaternary ammonium salts and chelating agents.
Appearance	Clear liquid
Colour	Colourless
Cloud Point	>40
Density	1.025
pH	10.0
Fragrance	Very low characteristic
Stability	Two years in unopened containers

Safety: Keep out of the reach of children.
Irritating to eyes and skin. In case of contact rinse immediately with plenty of water and seek medical advice. Wear suitable gloves. Do not breathe vapour/spray. Use only in well ventilated areas. Very toxic to aquatic organisms.