

# technical datasheet

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## FOOD SERVICE HEALTHCARE

# BACTOL RINSE FREE SANITIZER

### DESCRIPTION

- A liquid disinfectant & rinse free sanitizer.
- Kills *Pseudomonas aeruginosa*, *Escherichia coli*, *Salmonella typhosa*, *Streptococcus faecalis*, *shigella dysentery*, *Proteus mirabilis* and *Aspergillus niger*.
- Kills a wide variety of Gram positive & Gram negative bacteria.
- Eliminates odors caused by bacteria
- Maintains its potency in a wide range of temperatures.
- Effective in up to 650 ppm of water hardness.
- Free of active Chlorine & Phenol.
- Does not promote corrosion or staining.
- Leaves a protective film on surfaces.
- Prolongs shelf-life of food products.

### WHERE TO USE

- Suitable for use in all areas where sanitization and disinfection are of prime importance.
- Hospitals, hotels, food preparation areas, restaurants, food plants and dairies.
- For use on floors, walls, metal surfaces & stainless steel. soft metal & painted surfaces.

### HOW TO USE

- Dosage: As recommended
  - Sanitization: (200ppm): Dilute 8ml in 4lit water.
    - No need to rinse
  - Disinfection: Dilute 22ml in 4 lit water.
    - Allow to react for 10min. then remove excess solution.

### INGREDIENTS

- Alkyl Dimethyl Benzyl Ammonium Chloride.
- Ethanol.

### TECHNICAL DATA

<b>Colour</b>	Colourless
<b>Odour</b>	Quat
<b>pH</b>	6.5-8.5
<b>Foam</b>	No foam
<b>Rinsing</b>	Complete
<b>Storage</b>	Dry place
<b>Fuming Capacity</b>	Non-fuming

### SECURITY

<b>Health</b>	Moderate
<b>Flammability</b>	Insignificant
<b>Reactivity</b>	Insignificant
<b>Personal protection</b>	See MSDS