

EXPRESS SANI

PRODUCT INFORMATION



Detergent Sanitiser

Concentrated, non-fragranced, cleaner and sanitiser. Suitable for cleaning and sanitising of food processing areas and equipment. Diluted, it is an ideal antibacterial spray 'n' wipe type cleaner.

DIRECTIONS

For cleaning: General area and equipment cleaning and basic biostatis use at a ratio of 1:50 (2% solution, 20ml per litre) with cold, potable water or as determined best suited for the soiling situation. While minimising atomised diluted solution, either apply onto a clean cloth and wipe over surfaces OR apply directly onto hard surfaces, then wipe with a clean cloth or paper towel.

Spray and wipe applications use at a ratio of 1:20 (5% solution, 50ml per litre) with cold, potable water.

Manual cleaning use at a ratio of 1:50 (2% solution, 20mls per litre) with potable cold or warm water.

For sanitising: At a minimum 2% dilution, allow a minimum contact time of 10 minutes, on cleaned surfaces. After use, surfaces must be thoroughly rinsed with potable water before production starts. When stored as per label instructions, shelf life for diluted solution is 2 years.

NON-MPI APPROVED / INSPECTED FACILITIES

Recommended, though not enforced, that incidental food contact surfaces and direct food contact surfaces be wiped with a clean, damp cloth or paper towel following application.

MPI APPROVED AND DIRECT INSPECTED

MPI MULTI-SITE FACILITIES

May be used to sanitise open work surfaces such as work tables that contact food, providing these can be rinsed and drained completely, in order to prevent pooling of detergent residues. Do not use as a Clean-In-Place (CIP) cleaner for enclosed systems, as pooling in such systems may lead to contamination by residues. The use of the product for MPI Approved facilities must ensure a strict post-application rinse process. Following application on food contact surfaces, leave for at least 10 minutes. Rinse off with water. In the case of operators that only process fish, may be used 2ml per litre as a no-rinse sanitiser, however food contact surfaces must still be thoroughly drained to minimise residues. For all other MPI Approved operators, food surfaces must be thoroughly rinsed with potable water before production starts.

GOOD PRACTICE

Under Good Practise Protocol a 2% diluted solution of this product as stated provides general biostatis using internationally recognised antibacterial agents with a recommended minimum contact time of 10 minutes. At 1% concentration this product provides 125PPM QAC.

MPI APPROVAL

MPI APPROVED C41 (All animal product except dairy). After using this compound, food surfaces must be thoroughly rinsed with potable water before production starts.

DISTINCTIVE COLOUR

QUAT SANITISER WITH MILD pH

MEDIUM FOAM

CLEANING & BACTERIAL CONTROL

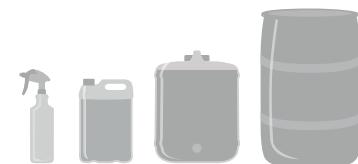
GENERAL Floors and walls

COMMERCIAL KITCHENS

Dishes, benches and equipment

PROPERTIES

APPEARANCE	Purple Liquid
FRAGRANCE	No Fragrance
pH	12.5 (@100%)
BACTERICIDE	125ppm QUAC (@1%soln)



REORDER

Applicator	BK-EXPS2
5Lt	FK-ESAN05
20Lt	FK-ESAN20
200Lt	FK-ESAN200

CHEMICAL SOLUTIONS SUSTAINABILITY POLICY

We are committed to continual improvement in our environmental performance, and have established a number of goals and initiatives helping achieve this objective. Where possible we always use biodegradable raw materials and all our finished product packaging is reusable or recyclable.

This is only a start, we continually strive to better our environmental performance. Visit chemicalsolutions.co.nz for more information.



Scan the QR code to view the product SDS



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