

K4 SANITISER

Ultra Concentrate

FK-UCK4S02L

Makes up to 800L



2L

BK-UCK4

Ready to use



750ml Applicator

NO-RINSE SANITISER

CONCENTRATED FORMULA

FOR COMMERCIAL USE

RECYCLABLE PACKAGING

LOW COST-IN-USE

Ultra Concentrate: Food-Contact Surface Sanitiser

No-rinse sanitiser for food-contact surfaces. Designed to be diluted either automatically through a wall mounted dilution unit or manually with a plunger device.

APPLICATION

GENERAL: Hard surface sanitation

FOOD SERVICE: Benchtops & equipment, foot baths

DIRECTIONS

Before sanitising ensure all surface are cleaned with suitable detergent. Dilute with cold potable water into a clean applicator bottle.

MPI APPROVED C101-87

NO-RINSE APPLICATION: This product may be used as a no-rinse sanitiser on clean hard surfaces. Before use, all edible product and packaging material must be removed from the room or carefully protected. After use, a rinse with potable water is not required but food contact surfaces must be thoroughly drained / dried to minimise residues. For hard surfaces and equipment to ensure 200ppm use at the ratio of 1:399 (0.25% solution, 2ml per 750ml). Apply by spray or clean cloth, Allow contact time of minimum 10 minutes.

MPI APPROVED C43

RINSE APPLICATIONS: Use at the ratio of 1:199 (0.5% solution, 4ml per 750ml, 400ppm). Apply in a manner that avoids food contamination. Allow contact time of 10 minutes minimum then rinse with clean, potable water.

FOOT BATH: Dilute at the ratio of 1:99 (1% solution, 8ml per 750ml, 800ppm). It is recommended to do test strip verification of diluted solutions to ensure desired concentration.

GOOD PRACTICE

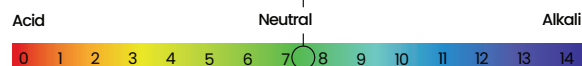
Under Good Practice Protocol, based on accepted international research, a 0.5% solution of this product, diluted with potable water, is recommended with liberal application on clean hard surfaces, with a minimum contact time of 10 minutes. At this concentration the product provides 400ppm.

Application & Intensity Guide

Light ●	Medium ●●	Medium/Heavy ●●●
No-rinse application Hard surfaces, benches & equipment May be used as a no-rinse sanitiser on clean hard surfaces. Food contact surfaces must be thoroughly dried after use.	Rinse application Hard surfaces, benches & equipment May be used as a rinse sanitiser for food contact hard surfaces. Apply in a manner that avoids food contamination.	Foot bath Shoe sole sanitisation Disinfects and sanitises soles of shoes in food plants, preventing the spread of pathogens into hygiene critical areas.
2ml Per 750ml Water	4ml Per 750ml Water	8ml Per 750ml Water

pH Level

pH 7.5 (@100% Solution)



Surface Suitable



Hard Floors



Walls & Hard Surfaces



Food Service Equipment



Benches



Foot Baths



Stainless Steel Surfaces

MPI APPROVED C101-87

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(ALL ANIMAL PRODUCT EXCEPT DAIRY)

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Properties



Clear Red Liquid



Recyclable Packaging



Concentrated Formula



Multi-Purpose



Chemical Solutions LIMITED

0800 Kemsol (536 765)
www.kemsol.co.nz
1 Freight Place,
Airport Oaks, Auckland

DANGER

HSR002526 - Cleaning Products
(Corrosive) Group Standard 2020
Causes severe skin burns and eye damage.
Very toxic to aquatic life.
Harmful to aquatic life with long lasting effects.

SCAN TO VIEW SDS



CHEMICAL SOLUTIONS SUSTAINABILITY POLICY

This is only a start, we continually strive to better our environmental performance.

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.