

SUPREME

**NZFSA APPROVED C38 (All animal products except dairy)
QUATERNARY – SANITISER – CLEANSER - DEODORANT**

SUPREME is a unique combination of a powerful germicide with a highly efficient detergent, resulting in a product which has remarkable cleansing, sanitising and deodorising properties. **SUPREME** has been designed specifically for use within the many food processing and manufacturing industries. Abattoirs (red meat and poultry), fish processing factories, bakeries, the dairy industry, vegetable processors, soft drink, fruit juice and brewing plants are but a few of the food industries which have identifiable use for **SUPREME**. In food associated areas such as the cleaning of food transport vehicles and sea containers and in the field of poultry and pig husbandry, **SUPREME** will also provide excellent results.

DESCRIPTION AND USE

As a Sanitiser:

SUPREME contains higher-than-normal concentration of quaternary germicide which means that it is still effective in situations where other weaker germicides are deactivated, such as in the presence of heavy organic soil.

The A.O.A.C Use Dilution Confirmation Procedure is employed to determine the maximum dilution at which a product is effective as a sanitiser in actual use, not a theoretical determination in a laboratory. Against Staphylococcus Aureus (Golden Staph.) **SUPREME** is determined to be effective at a dilution of 25mls per litre of water. In addition **SUPREME** will kill 99.99% of micro-organisms in 30 seconds in water containing up to 550ppm hardness, even when diluted over 100:1.

As a sanitiser, to reduce the number of organisms on a surface to a level acceptable to Public Health Authorities, **SUPREME** can be employed at a dilution of 9mls per litre. It is then effective against a wide range of both Gram-negative and Gram-positive organisms including:

Brucella abortus	(undulant fever)
Staphylococcus aureus	(Staph. Infections)
Pseudomonas aeruginosa	(surgical infections)
Lactobacillus casei	(souring of milk)
Salmonella typhosa	(typhoid fever)
Salmonella choleraesuis	(gastroenteritis)

As a Cleaner

SUPREME is specially formulated to make cleaning easier and safer. It contains four main ingredients designed to facilitate the removal of soils from any situation – walls, floors, equipment, etc.

- Alkaline builders to saponify and dissolve the oils and greases which bind dirt together.
- Silicates for neutralising acids, reinforcing detergency, soil suspension and forming a protective anti-corrosion layer on metal surfaces.
- Water Softeners to prevent for formation and re-deposition of soap scum or scale hard water; and
- No-ionic detergent to wet the surface and so allow **SUPREME** to penetrate into and remove the soil, leaving the surface clean and easily rinsed.

Due to the non-ionic detergent content **SUPREME** can be used successfully to wash plastic crates used in the food industry. Adaptable for use manually or in automatic crate washing machines.

As a Deodorant

Unpleasant odours are commonly due to the activities of various micro-organisms living in the waste materials found in processing areas. **SUPREME** has a two-pronged attack on this problem – it destroys the odour-causing bacteria and removes the debris on which they live.

SUPREME is unperfumed, so there is no odour or residual aroma which can taint or spoil food products during processing or manufacture.

DIRECTIONS

Usage rates will vary depending on the soil encountered, local water conditions, mechanical action employed and the temperature of the made-up solution.

As a general guide the following will be helpful.

- As a cleaner/sanitiser in high pressure washers, add **SUPREME** neat or diluted up to 12 to 1 with water, to the detergent holding tank. This dilution should be designed to give a chemical concentration of between 10 and 15mls per litre of water at the nozzle head.
- As a chemical additive for steam cleaners, the rate of addition will depend on the type of machine in use. Add the **SUPREME** solution to the holding tank. This dilution should be designed to give a chemical concentration of between 10 and 15mls per litre of water.
- For general cleaning, sanitising and deodorising of floors, walls, equipment, etc. Use 13mls per litre of hot or cold water.

SUPREME can be used for cleaning areas within a large processing room provided the room can be divided into distinct areas. No edible product or packaging material may be present in the area during cleaning and there can be no possibility of contamination of product or packaging material as a result of cleaning. All food surfaces must be thoroughly rinsed with potable water before production begins.