

NO RINSE SANITISER

FOOD SAFE SANITISER

► **RIGHT PRODUCT** ► **RIGHT ADVICE** ► **RIGHT AWAY**

DESCRIPTION

No Rinse Sanitiser is a quaternary-based, no-rinse air dry sanitiser for hard, non-porous food contact surfaces including utensils and equipment.

APPLICATION

No Rinse Sanitiser is suitable for use in all food contact and preparation areas.

DIRECTIONS FOR USE

Thoroughly clean all surfaces with a suitable detergent solution and rinse with fresh water before sanitising with No Rinse Sanitiser. It is important to cover the entire area that needs sanitising with the No Rinse Sanitiser solution.



Surfaces: Use at a dilution of 1:75 (10ml in 750ml bottle). Spray over surfaces that have been cleaned and leave to dry. Rinsing is not required.



Dip Sanitiser: Dilute at 1:75 with water (67ml per 5ltr). Equipment should be clean before sanitising, soak for 2 minutes and let air dry.

Do not spray over food. DO NOT use as a food sanitiser. Surfaces must be adequately drained before processing operations resume. Do not mix with soap or detergents as this will deactivate the active ingredient.

FEATURES & BENEFITS

- Kills more than 99.9% of bacteria
- Provides sanitation without the need to rinse
- Highly concentrated
- Quaternary ammonium based sanitiser
- Neutral pH

PRODUCTS

PRODUCT SIZE	PRODUCT CODE
5ltr Bottle	MCQNORIN5
Dispenser Bottle	DISNORIN750

Health & Safety Information

See separate SDS

