

# AntiBak Wipes

## Disinfection Wipes for the Catering Profession

*AntiBak Wipes provide the highest standards of hygiene in the catering industry.*

*They are easy to use, taint-free and require no hazardous labelling, yet meet the latest European disinfection standards.*

### KEY PROPERTIES

AntiBak Wipes are taint and odour free and meet the latest European Standards against bacteria known to cause food poisoning such as Salmonella, Listeria and E.Coli (0157).

- Easy to use
- Anti-Bacterial
- Odourless
- Non-tainting
- Effective against Gram positive bacteria

### APPROVALS

- EN1276\*
- EN1650\*\*
- Taint-free TES-004
- VOC Free

\* Enterococcus hirae, Escherichia Col, Pseudomonas aeruginosa, Staphylococcus aureus.

\*\* Candida albicans, Aspergillus niger.

### APPLICATION

- Ready to use from a self-dispensing tub.
- Wipe target surface sufficiently to wet out the entire area. Rinse surface after application.
- Close lid when not in use.

### TYPICAL USES

- AntiBak Wipes can be used on a wide range of surfaces providing effective, high performance disinfection. Typical applications include table tops, counters, trays and food preparation surfaces.

### TECHNICAL DATA

Appearance	Perforated Wipes
pH	> 9.0
Flash Point	>100 °C
Odour	None
Weight	>25gsm

### PACKAGING

- 0.5 Litre (200 wipes, 130x130mm)
- 1 Litre (150 & 200 wipes, 200x200mm)
- 10 Litre (1,000 wipes, 200X220mm)

### SAFE HANDLING

Store in original containers and avoid extremes of temperature.



**For more information or to arrange a demonstration contact**

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