

# User Guide: Antimicrobial RES Sanitech F

22000767/2x5Lt

22000768/20Lt

<b><i>Application</i></b>	Safe & Effective Disinfection for Food Contact Surfaces
<b><i>Features &amp; Benefits</i></b>	<ul style="list-style-type: none"> <li>• Contains three broad-spectrum biocides</li> <li>• No odour – no contamination risk.</li> <li>• Passes the latest and most stringent European Standards EN13697 and EN1650</li> <li>• Effective even against resistant organisms e.g. Psuedomonas aeruginosa and Aspergillus niger</li> </ul>
<b><i>Dilution</i></b>	<p>10% (100ml made up to 1litre)</p> <p>Do not over dilute as this reduces the efficacy of biocidal action.</p>
<b><i>Equipment Required</i></b>	<ul style="list-style-type: none"> <li>• Wet Fogger/Hand sprayer</li> <li>• Cloths &amp; Towelling where required.</li> </ul>
<b><i>Use Instructions</i></b>	<ol style="list-style-type: none"> <li>1. Pre-clean surfaces with an alkaline detergent such as RES Restore Clean and rinse.</li> <li>2. Pre-dilute product and apply to the surface using a fine mist spray or apply directly by hand or mop.</li> <li>3. Allow dwell time of at least 5 minutes prior to rinsing. Longer contact times are acceptable provided that food contact surfaces are rinsed prior to use.</li> <li>4. Rinse with water.</li> </ol> <p>Further advice is available from Technical Services Department.</p>
<b><i>Hints &amp; Tips</i></b>	<i>Wet fogging gives the best coverage when disinfecting whole rooms.</i>
<b><i>Precautions</i></b>	<p><b>Use all PPE advised in MSDS and COSHH Assessment</b></p> <p>It is essential that surfaces are thoroughly cleaned before application of Sanitech F</p> <p>Rinse food surfaces thoroughly before handover.</p>

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Performance data

## Test Protocols

Sanitech F has been tested to the latest European Standards:

*'CSN EN 13697:2001 Chemical disinfectants and antiseptics - Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas - Test method and requirements without mechanical action (phase 2/step2)'*

*'BS EN 1650:2008 Chemical disinfectants and antiseptics. Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas. Test method and requirements (phase 2, step 1)'*

These test protocols represent the most stringent and most recent European Standard for assessment of disinfectant performance. Moreover these results were obtained under 'dirty conditions' i.e. where representative organic soiling is included in the test to mimic the most adverse conditions.

The performance required (Log Kill) to pass both EN13697 and EN1650 is Log 4. As can be seen from the table below Sanitech significantly exceeds this requirement.

## Result

Sanitech **exceeds** the required kill generally showing in most instances, between 5 and 6 log reduction under dirty conditions.

## Test Conditions

	<b>EN1650</b>	<b>EN13697</b>
Concentration:	10%	10%
Contact Times:	30 minutes	5 mins +/- 10 seconds
Conditions:	30g/l polysorbate 80, 3g/l lecithin, 1g/l histidine 1g/l cysteine	20+/- 1°C, 3g/l Bovine Serum Albumin (dirty conditions)

## Detailed results:

<b>Organism</b>	<b>Culture</b>	<b>Protocol</b>	<b>Log kill</b>
<i>Pseudomonas aeruginosa</i>	NCIMB 10421	EN13697	<b>5.80</b>
<i>Eschericia coli</i>	<b>NCTC 10418</b>	EN13697	<b>6.67</b>
<i>Staphylococcus aureus</i>	NCTC 10788	EN13697	<b>5.50</b>
<i>Enterococcus hirae</i>	NCIMB 8192	EN13697	<b>5.15</b>
<i>Aspergillus niger</i>	NCPF 2275	EN1650	<b>4.31</b>
<i>Candida albicans</i>	NCPF 3179	EN1650	<b>4.33</b>