

NO RINSE SANITISER

PRODUCT DESCRIPTION

No Rinse Sanitiser should not be mixed with soaps or detergents.

No Rinse Sanitiser is a concentrated disinfectant and non-rinse sanitiser for the meat, dairy and processed food industries. No Rinse Sanitiser contains a blend of quaternary ammonium compounds to provide a broad spectrum sanitation as the final stage of the cleaning process.

USAGE DIRECTIONS

No Rinse Sanitiser should be applied after cleaning via spray, fog or foam application at a rate of 1:500 which will provide 200ppm active quaternary compound which is approved as a non-rinse sanitiser.

Allow 15 minutes contact time for a fully sanitised surface, then collect any liquid from the surface and/or allow to drain before use.

There is no requirement to follow the sanitising of the surface with a potable water rinse if direct contact with prescribed goods is prevented and if treated surfaces are adequately drained before processing operations resume.

No Rinse Sanitiser is safe to use on all metals or plastics used in the food preparation areas.

CONTAINS

- Didecyl Dimethylammonium Chloride < 10%

DISPOSAL

- Dispose of contents/container in accordance with local/regional/national/international regulations

WARNING

- Causes skin irritation.
- Causes serious eye irritation.
- Toxic to aquatic life.

PRECAUTIONS

- If medical advice is needed, have product container or label at hand.
- Keep out of reach of children.
- Read label before use.
- Avoid release to the environment.
- Take off contaminated clothing and wash before reuse.
- **IF ON SKIN:** Wash with plenty of soap and water.
- **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice/attention.



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