

### Description and Use

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Q San is a quaternary ammonium based detergent sanitiser developed for use in kitchens and the food processing industry. It combines excellent cleaning and sanitation in one product.

### Approvals & Registrations

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Q San is approved by AQIS as a Cleaner Sanitiser suitable for use in all areas of meatworks.

### Features and Benefits

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Q San contains a blend of detergents, alkaline builders, solvent and sequestrants for highly effective cleaning, plus a quaternary ammonium compound for sanitising. It may be used as a one step cleaner sanitiser on light to moderately soiled surfaces, or after precleaning on heavily soiled surfaces.

Q San is alkaline, but contains inhibitors making it safe to use on normal washable surfaces including stainless steel, aluminium and galvanising. Care needs to be taken on polycarbonate as alkaline quaternary compounds can cause stress cracking.

### How to Use

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Use Q San at dilutions from 1:20 (1 cup per 5 litres), on moderate to heavily soiled surfaces to 1:80 (¼ cup per 5 litres) on clean or lightly soiled surfaces. Warm to hot water will increase the cleaning performance, especially on fatty soils.

Q San can be used manually, through a foamer or high pressure cleaner.

Rinse all food contact surfaces with potable water after use. Allow at least 2 minutes contact time to allow the sanitiser to work.

### Technical Data

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Q San contains a blend of biodegradable detergents, alkaline builders plus solvent and sequestrant for cleaning plus a quaternary ammonium compound for sanitising. It has a pH

of 13.2 in the neat form, 10.6 at a 1:40 dilution and 10.0 at a 1:80 dilution.

### Pack Sizes

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25L Drum

Code: 29850

### Dominant Colour Code

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### Hazard Information & Safety

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Classified as hazardous according to ASCC criteria.

R36/38 Irritating to skin and eyes

Poisons Schedule: 5

Dangerous Goods: Not classified

Wear gloves when using, and gloves and goggles if decanting or cleaning large spillage.

