

## Description and Use

Sanclean 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

This product is approved for use in food contact areas. For more detail, please refer to the Food Declaration.

## Features and Benefits

Sanclean contains a blend of detergents, solvent and sequestrants for 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.

Sanclean has a moderate pH and is safe to use on all washable surfaces including aluminium and galvanising.

Sanclean has been tested against a range of food poisoning bacteria under clean and dirty conditions and has a high kill rate on all types.

## How to Use

Use Sanclean at dilutions from 1:20 (1 cup per 5 litres), on moderately soiled surfaces to 1:80 (¼ cup per 5 litres) on clean or lightly soiled surfaces. If soiling is heavy preclean first using Laser and rinse with water before sanitising. Warm to hot water will increase the cleaning performance, especially on fatty soils.

Sanclean 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.

## Pack Sizes

15 L Drum  
2 x 5 L Bottles  
200 L Drum

Code: C12636  
Code: C14229  
Code: C18415

## Accessories

750 mL Dispensing bottle Code: C16536

## Technical Data

Sanclean contains a blend of biodegradable detergents, plus solvent and sequestrant for cleaning plus 8.0% quaternary ammonium compound for sanitising. It has a pH of 10.6 in the neat form.

Sanclean has been independently tested under clean conditions at 1:80 and dirty conditions at 1:20 using the principles outlined in BS EN 1276:1997 against the following organisms:

- Staphylococcus aureus
- Salmonella choleraesuis
- Listeria monocytogenes
- Escherichia coli

Sanclean passed the test with >log 5 reduction after 2 minutes at 20°C. This is a kill rate > 99.999%.

Testing carried out at Silliker Microtech.

## Dominant Colour Code



## Hazard Information & Safety

Classified as hazardous according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals (GHS).

### DANGER

**Causes severe skin burns and eye damage**

Poisons Schedule: 5  
Dangerous Goods: Not classified

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

