

Desinfect Ultra

*The product information is applicable to the product in the recommended solution for use.
If information about the concentrated product is required, please see the MSDS.*



PRODUCT TYPE	Disinfectant based on QAC.
APPLICATION	Desinfect Ultra is a liquid, neutral foam disinfectant for the food industry. Desinfect Ultra can be used for disinfection of production rooms, floors and walls, machines and equipment etc.
PROPERTIES	Desinfect Ultra is a broad-spectrum disinfectant which is effective against bacteria, yeast, mould and virus. Desinfect Ultra effectively removes all micro organisms which can damage foodstuffs. Desinfect Ultra creates a stable foam with good adhesive power which is suitable for use on vertical surfaces. The product has bactericide and fungicide effect.
STORAGE	Store in tightly closed original container. Keep away from food, drink and animal feeding stuffs. Store the product away from direct sunlight in opaque containers. Storage: 0 - 35 °C Durability: 36 months.
APPROVAL	The disinfectant is approved by the Danish Veterinary and Food Administration under file number: For professional users only.
SAFETY	Please refer to the label and safety data sheet for information on safe use, handling and transport of the product.
DISPOSAL	Do not empty into drains; dispose of this material and its container in a safe way. Dispose of waste and residues in accordance with local authority requirements. The packaging must not be reused.

INSTRUCTIONS AND DOSAGE

Solution for use: 1-3% (weight percentage).

Temperature max. 50°C.

Contact time: 5-15 minutes.

Apply by means of low-pressure foaming unit.

Do not let the foam dry up.

PRODUCT DATA

Colour	Yellowish.
Physical state	Fluid.
Odour	Characteristic.
Bulk density	~ 1,00 kg/l
pH	In delivery state ~ 10,0
	In aqueous solution 1% ~ 7,5