

Technical appraisal

G.P. SANITISER

Liquid cationic sanitiser

A.Q.I.S. approved for use in export food establishments.

General description

G.P. Sanitiser is a liquid alkaline quaternary ammonium sanitiser for use in many applications of food processing industries.

Recommended uses

G.P. Sanitiser is recommended for use in processing plants for beverages, breweries, fluid milk and ice cream, fruit and vegetables, fish and seafood, meat, poultry and egg processing, frozen foods, and canning operations.

Special advantages

G.P. Sanitiser is a biodegradable quaternary ammonium compound containing powerful wetting agents. It is a non-caustic liquid formulation containing high levels of builders.

Directions for use

Deodorising: After cleaning, spray waste containers and inaccessible areas with 60 mls per 5 litres of water (200 ppm).

Disinfecting: disinfect previously cleaned hard surfaces with 120 mls to 10 litres of water. (200 ppm). For disinfecting previously cleaned porous surfaces such as ceiling boards, rubber conveyor belts in meat, poultry and other food processing operations use 120 mls to 5 litres of water (400 ppm). Apply disinfectant as a spray or mist.

Sanitising: For sanitisation of equipment in food processing plants, clean and rinse equipment thoroughly. Then rinse equipment with sanitizing solution of 200 ppm or 60 mls to 5 litres of water followed by a potable water rinse.

Cleaning and Sanitising: For cleaning G.P. Sanitiser may be used as a single cleaning and sanitizing system. Use 1 to 2% in warm water.

Safety directions

Refer to the Material Safety Data Sheet for Safety Directions and First Aid Instructions.