

Detergent disinfectant

Description

Suma Bac D10 is a concentrated liquid detergent disinfectant which cleans and disinfects on all surfaces in food premises.

Key properties

The combination of Quaternary Ammonium Compound, sequestrant and the buffer system makes this product very effective against a wide range of micro-organisms, in all water conditions. The formulation also contains surfactants, which makes the product suitable for one step cleaning and disinfection.

Benefits

- One product to clean and disinfect
- Cuts through grease and dried-on food soiling
- Very effective against a wide range of micro-organisms, helps to improve hygiene security
- Bactericidal, yeasticidal and virucidal activities
- Effective in all water conditions

Directions for use

Use Suma Bac D10 at concentrations between 0.3-1.5% v/v depending on the type and degree of soiling and application requirement.

At the dilution of 0.3% product generate more than 200ppm of QAC.

Spray cleaning and disinfectant:

1. Remove gross soiling
2. Spray onto surfaces
3. Leave for at least 5 minutes
4. Rinse food contact surfaces thoroughly with clean water and allow to air dry

A made up spray bottle of product will be active for up to seven days.

Rinse and dry bottle before refilling.

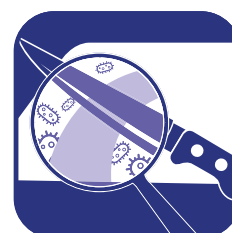
General cleaning/disinfection:

1. Remove gross soiling
2. Use cloth or brush to clean surfaces
3. Leave for at least 5 minutes
4. Rinse food contact surfaces thoroughly with clean water and allow to air dry

For non food contact surfaces:

1. Remove gross soiling
2. Spray solution onto microfibre cloth
3. Wipe surfaces and allow to air dry.

For heavily soiled items, pre-clean surfaces using Suma Bac conc D10.





Bac

D10

Technical data

Appearance:	clear purple liquid
pH neat:	11.0
pH 1% solution:	10.3
Relative density (20°C):	1.05

These figures are typical values and should not be taken as specifications.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Store in original container. Avoid extremes of temperature.

Product compatibility

Under recommended conditions of use, Suma Bac D10 is suitable for use on all materials commonly encountered in the kitchen.

Microbiological data

Suma Bac D10 passed EN 1276; 2010 at a dilution of 0.75%, at 20°C in clean conditions (0.03% bovine albumin), in 5 minutes.

Suma Bac D10 passed EN 1276; 1997 at a dilution of 0.5%, at 20°C in dirty conditions, in 5 minutes against *Salmonella enterica* subsp *enterica*.

Suma Bac D10 passed EN 1276; 1997 at a dilution of 0.25%, at 20°C in dirty conditions, in 5 minutes against *Listeria monocytogenes*.

Suma Bac D10 passed EN 1650 (February 1998) at a dilution of 0.5% v/v against *Candida albicans* at 20°C under dirty conditions (0.3% bovine albumin) in 15 minutes.

Suma Bac D10 passed EN 1650 (2013) for yeasticidal properties at a dilution of 1.0% in 5 minutes, in dirty conditions and a dilution of 0.75% in 15 minutes, in dirty conditions.

Suma Bac D10 passed EN14476 (2005, Avian Influenza Virus) at a dilution of 1% in clean conditions in 5 minutes and for dirty conditions in 10 minutes.

Suma Bac D10 passed EN14476 (2013 + A1: 2015) Modified Vaccinia virus Ankara (MVA), at a dilution of 1.5% in 5 minutes, in dirty conditions (3.0g/L BSA + 3.0ml/L erythrocytes)

Available pack size

Article code	Pack size
JA101112	4 x 5L
JA102057	25L