

SAN-E-TIZE

The use of an efficient sanitiser such as San-e-tize is essential for solid surface disinfection in food and drink preparation, processing and handling and manufacturing. As well as in institutional cleaning in schools, clinics and hospitals in order to minimise subsequent spoilage and reduce the incidence of infection. In most cases, the purpose of the disinfectant is to reduce the microbial contamination on surfaces to an acceptably low level without creating harmful or unwanted side effects, such as taint, smell and handling hazards.

San-e-tize possesses a broad spectrum of antimicrobial activity, affords good activity against yeast and is able to eliminate pathogenic micro-organisms (eg. *Salmonella* sp.) as well as other more resistant bacteria such as *Pseudomonas* making it ideally suited to the food processing and brewing industries.

San-e-tize is effective in either hot or cold water for up to 4 hours after application.



DIRECTIONS FOR USE

After pre-cleaning of surfaces or utensils to remove any food residues or soil deposits, apply San-e-tize at the following rates.

For surfaces dilute 50mLs in 1L of water and liberally apply to surface requiring disinfection and allow to drain and air dry.

For utensils dilute 25mLs in water for Utensil Storage Solution. Replace solution regularly or when grossly soiled.

SAFETY NOTES

San-e-tize can be irritating to the skin and eyes. Gloves and eye protection are recommended when handling this product. For further information consult the Safety Data Sheet.