

## BIODET QT SANITIZER

### DESCRIPTION

**BIODET QT SANITIZER** is a highly concentrated quaternary ammonium sanitizer for food processing plants & retail outlets.

### APPLICATIONS

For use by meat works, fish factories, butchers, supermarkets, pet food processors as well as poultry & all food processing plants. Kangaroo processing plants.



### TECHNICAL DATA

**FORM:** Liquid  
**ODOUR:** Slightly Sweet  
**COLOUR:** Clear  
**DETERGENCY:** Excellent  
**TOXICITY:** Non Toxic  
**WETTING ABILITY:** Excellent  
**STORAGE ABILITY:** 1 Year +  
**COLD STABILITY:** Stable  
**PHOSPHATES:** Nil

**FLASH POINT:** N/A  
**FLAME EXTENSION:** N / A  
**SOLUBILITY IN WATER:** Soluble  
**SPECIFIC GRAVITY:** 1.00 g/ml  
**%VOLATILE BY VOLUME:** N / A  
**pH:** 6.5 - 7.5  
**PROPELLANT:** N / A  
**EVAPORATION RATE:** Slow  
**BIODEGRADABILITY:** Yes

### DIRECTIONS FOR USE

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. **DO NOT RINSE.** Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitizing solution. A potable water rinse is not required following the use of this product as a sanitizer on previously cleaned hard nonporous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply a solution of 25 to 1 to precleaned, hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse mist, pump or trigger sprayer. Spray 15-20cms from surface, rub with brush, sponge, or cloth. Do not breathe mist. With spray applications cover or remove all food products. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. A fresh solution should be prepared at least daily or when solution becomes visibly dirty. For mechanical applications used solution may not be reused for sanitizing application. **DO NOT RINSE AFTER APPLICATION OF THE SANITIZING SOLUTION.** Apply to sink tops, counter tops, refrigerated storage and display equipment and other stationary hard surfaces by cloth or brush or mechanical spray device. **DO NOT RINSE AFTER USE AS A SANITIZER.** Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 25 to 1 solution of this product. **DO NOT RINSE.**