

BIODET QT5 SANITIZER

DESCRIPTION

BIODET QT5 SANITIZER is a sanitizer with organic soil tolerance for institutional, industrial, school, dairy, restaurant, food handling and process areas, federally inspected meat and poultry plants, bar and institutional kitchen use for sanitizing ice machines. Formulated for effective poultry sanitation.

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	FLASH POINT: N/A
ODOUR: Faint	FLAME EXTENSION: N / A
COLOUR: Clear	SOLUBILITY IN WATER: Soluble
DETERGENCY: Excellent	SPECIFIC GRAVITY: 0.995 g/ml
TOXICITY: Non Toxic	%VOLATILE BY VOLUME: N / A
WETTING ABILITY: Excellent	pH: 6.5 - 7.5
STORAGE ABILITY: 1 Year +	PROPELLANT: N / A
COLD STABILITY: Stable	EVAPORATION RATE: Slow
PHOSPHATES: Nil	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.**