

VT10

General purpose mid-shift disinfectant

Description

Alcosan is a ready-to-use spray disinfectant for use in the food, beverage and dairy industries.

Key properties

- Alcosan is an alcohol-based disinfectant also containing low levels of organic sequestrant and quaternary ammonium compound (QAC). It is specially formulated for direct application to surfaces when it is impossible or undesirable to use large amounts of water-based products. It is effective against most vegetative forms of micro-organisms including Gram-positive and Gram-negative bacteria and yeasts.
- Alcosan is safe for use on food contact surfaces and evaporates rapidly, leaving virtually no residue. It is recommended for use in high-risk areas to clean and disinfect conveyors, fillers and other equipment after small product spillages etc. It can also be applied during mid-shift breaks to maintain a good standard of hygiene until production is restarted again.
- Alcosan is suitable for use with the spray applicator provided or using a clean dry cloth or tissue.

Benefits

- Ready-to-use, supplied with spray applicator
- Especially suitable for moisture-sensitive areas
- Effective broad-spectrum activity
- Disinfects after minor product spills
- Low residue

Use instructions

Alcosan is used undiluted and applied by spraying onto surfaces. Always rinse thoroughly after use.

NB. Avoid spraying near to motors or other unprotected electrical equipment.





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Technical data

Appearance: Clear, colourless liquid pH value (neat): 7 Relative density (20°C): 0.96 Chemical Oxygen Demand (COD): 564 gO2/kg Nitrogen Content (N): None Phosphorous Content (P): None *The above data is typical of normal production and should not be taken as a specification.*

Safe handling and storage information

Store in original closed containers, away from sunlight and extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Alcosan is safe when applied as recommended for use on materials commonly found in the processed food industry. Always rinse surfaces thoroughly after use. In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Test method

Not applicable.

Microbiological data

EN 1276: passed at 50% dilution in hard water (300ppm as CaCO3), low soil (0.03% bovine albumin) and 5 minutes contact time.