

Sonic Chem Final Rinse

BACTERICIDAL FOOD INDUSTRY SANITISER

Conveniently and effectively sanitises food contact surfaces and food processing equipment

- **Food-safe sanitiser for all food contact surfaces, utensils, cutlery, glasses, pots, pans and equipment**
- **Inherent detergency: ensures rapid, safe removal of food spoilage organisms from surfaces**
- **Proven biocidal activity against food spoilage organisms**
- **Passes stringent BSEN 1276 microbicidal testing at 1:1250 dilution**
- **Helps you meet tough government and company inspection standards**
- **Food safe sanitiser with low toxicity**
- **Sanitisation and protection of hard surfaces without abrasion, taint or bleaching**
- **Non corrosive: suitable for use on all surfaces**
- **Non-toxic, non-tainting and odour-free at use dilutions**
- **Completely soluble in hot and cold water in all proportions**
- **Good tolerance of hard water**
- **Compatible with non-ionic, ampholytic and cationic surface-active agents**
- **Readily biodegradable to OECD test protocol 301C**

APPLICATION(S):

Convenient and versatile hygiene product for a wide variety of food industry applications

- Ideal for final rinse sanitisation of utensils, cutlery, glasses, pots, pans and equipment
- Immersion sanitisation of food processing equipment
- Spray & wipe sanitisation of all food preparation surfaces
- Low pressure spray application to walls, roofs and flooring

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Sonic Chem Final Rinse PIS

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DIRECTIONS FOR USE:

Pre-cleaning: Remove gross food soils and grease from the items to be sanitised using water jet, plastic brush or scouring pad. Items which are to be sanitised then need to be cleaned with a Sonic Chem detergent in the ultrasonic sink whilst the cleaning cycle is operating. Handle knives and other sharp objects carefully. Rinse items thoroughly with potable water.

Immersion sanitisation: To sanitise glasses, cutlery, utensils pots, pans and other equipment, immerse items in a 1:1250 - 1:1000 solution (8-10 ml Sonic Chem Final Rinse per 10 litres potable water), warm is preferable, for at least 1min before air-drying.

Sanitisation of food contact surfaces (work tops, chopping boards, etc.) and premises: To sanitise pre-cleaned food contact surfaces, prepare a 1:1250 - 1:1000 solution (8-10 ml Sonic Chem Final Rinse per 10 litres potable water), warm is preferable. Allow a convenient contact time of at least 5 min. Remove excess solution and allow to dry naturally.

ANTIMICROBIAL EFFICACY:

BS EN1276: Sonic Chem Final Rinse passes BS EN1276 for disinfectants used in food, industrial, domestic and institutional areas at dilution of 1:1250 (5 min. contact) in the presence of high organic contamination.

Pseudomonas aeruginosa ATCC15442

Escherichia coli NCTC 10418

Staphylococcus aureus NCTC 6571

Enterococcus hirae ATCC 8043

Salmonella typhimurium NCTC 12023

SPECIFICATION:

Composition	: A blend of 50% quaternary ammonium compounds
Appearance	: Red liquid
Odour	: Characteristic quaternary ammonium (slight almond)
Density at 20°C	: 0.98 (+/- 0.05) g/ml
pH value	: 7.0 – 8.0
Miscibility	: Miscible with water in all proportions
Pack size	: 5 litres
Code	: FR5L

The information contained in this Product Information Sheet is believed to be accurate, but customers are advised to ensure that the product is suitable for their own purpose before they use it. Please ensure your employees read and understand the product label and safety data sheet before using this product. The label contains directions for use and both the label and SDS contain hazard warnings, precautionary statements and first aid procedure. SDSs are available on line at www.sonic-wash.com/sonic-chem or by contacting the company.

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