

Sonic Chem Final Rinse

BACTERICIDAL FOOD INDUSTRY SANITISER

Conveniently and effectively sanitizes food contact surfaces and food processing equipment

- **Food-safe sanitizer 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 sanitizer with low toxicity**
- **Sanitization and protection of hard surfaces without abrasion, taint or bleaching**
- **Non corrosive: suitable for use on all surfaces**
- **Non-toxic, non-tainting and odor-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 sanitization of utensils, cutlery, glasses, pots, pans and equipment
- Immersion sanitization of food processing equipment
- Spray & wipe sanitization of all food preparation surfaces
- Low pressure spray application to walls, roofs and flooring

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DIRECTIONS FOR USE:

Pre-cleaning: Remove gross food soils and grease from the items to be sanitized using water jet, plastic brush or scouring pad. Items which are to be sanitized 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 sanitization: To sanitize 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 liters potable water), warm is preferable, for at least 1min before air-drying.

Sanitization of food contact surfaces (work tops, chopping boards, etc.) and premises: To sanitize pre-cleaned food contact surfaces, prepare a 1:1250 - 1:1000 solution (8-10 ml Sonic Chem Final Rinse per 10 liters 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
Odor	: 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	: 1 US Gallon
Code	: FR1G

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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