

Disinfectant Cleaner

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SANS1853: Disinfectants, detergent-disinfectants and antiseptics for use in the food industry.

Uses

Detergent-disinfectant cleaner for manual use based on quaternary ammonium compounds and detergent components. For cleaning and disinfection of all hard, non-porous water-resistant surfaces and equipment in food preparation areas such as utensils, kitchenware etc, in abattoirs, dairies, farms, kitchens, schools, restaurants, institutes, hospitals. Suitable for use in the food processing industry.

Application

Diner-bac should be applied to walls, floors and other hard non-porous surfaces such as tables, chairs, countertops, sinks, tile, porcelain and bedframes with a cloth, mop or mechanical spray device so as to thoroughly wet surfaces. For heavily soiled areas a preliminary cleaning is required. A fresh solution should be prepared daily or when the use-solution becomes visibly dirty. Apply manually or in wet mopping equipment, moisten the surface evenly with solution. Leave for 10 minutes for the product to act. Remove the dirty residue.

General Disinfection

Treated surfaces must remain wet for 10 minutes. At this dilution, Diner-bac is effective against organisms. Diner-bac will inhibit the growth of mould and mildew and the odours caused by them when applied to the surface or used in the laundering of cleaning cloths, linen etc, and allow to dry. Its excellent residual effect will also prevent staining caused by mould and mildew.

Sanitising food contact surfaces

Apply as indicated in application instructions above to food processing equipment and utensils in the dairy industry, bars, restaurants, institutional kitchens, meat and poultry processing plants and farms. The product can be used as no-rinse application at the recommended dilution.

Heavily soiled equipment or utensils

Pre-wash with Diner-bac and rinse with clean water. Apply Diner-bac at the above dilution with a cloth or mechanical spray device (Surface must be thoroughly wetted / immersed). Treated surfaces must remain wet for at least one minute. Prepare a fresh solution for each application and do not re-use solution.

Blood Spills / Body Fluids

Special instructions for cleaning and decontamination on surfaces soiled with blood/body fluids. Leave surface wet for at least 10 minutes with 200ml to 10lt water use solution. Blood and other body fluids containing HIV must be thoroughly cleaned from surfaces and objects before application of Diner-bac. Clean up should always be done wearing protective gloves, gowns, masks and eye protection. Blood, body fluids, cleaning materials and clothing should be autoclaved and disposed of according to local regulations for infectious waste disposal.

Dilution (to 10lt water)

General Disinfection (Floors, walls, bathrooms etc):

2% or 200ml (800ppm)

Food contact surfaces:

0.5% or 50ml (200ppm)

Supplies

5lt container – P02725

100ml (10) – P02728

Note

Do not mix with detergents. In the food sector, do not use on absorbent materials. Store below 30°C. The efficacy of the disinfectant could be compromised if surfaces are soiled. Store away from foodstuffs.

Compounds

- < 4% di-n-decyl dimethylammonium chloride
- < 6% non-ionic surfactant
- > 3% sequestering agents
- > 1% alkalis

Technical Specifications



Description	Result
Colour	Fluorescent Yellow
pH in concentrate	12.5 ± 0.5
pH in dilution (2%)	10.5 ± 0.5
Temperature stability	
Cold	- 20°C
Hot	+ 50°C
Specific Gravity at 20°C	1.025 g/ml
Total Activity	4%

Test organisms

Bacteria	Moulds / Yeasts	Algae
Bacillus cereus	Alternaria alternate	Chlorella pyrenoidosa
Bacillus strearothermophilus	Aspergillus niger	Chlorella vulgaris
Bacillus subtilis	Aspergillus versicolor	Nostoc commune
Corynebacterium diphtheriae	Aureobasidium pullulans	Phormidium faveolarum
Desulphovibrio desulphuricans	Candida albicans	Phormidium inundatum
Enterobacter aerogenes	Chaetomium globosum	Phormidium uncinatum
Enterococcus faecium	Cladosporidium cladosporoides	Scenedesmus obliquus
Escherichia coli	Coniophora puteana	Scenedesmus vacuolatus
Klebsiella pneumoniae	Coriolus versicolor	Viruses
Leuconostoc mesenteroides	Epidermophyton fluccosum	Adenovirus
Listeria monocytogenes	Gleophyllum trabeum	Hepatitis B
Mycobacterium smegmatis	Microsporium canis	Herpes virus
Pseudomonas aerugionosa	Microsporium gypseum	HIV-1
Pseudomonas cepacia	Penicillium glaucum	Newcastle Disease
Proteus mirabilis	Penicillium verrucosum	Rhabdovirus
Proteus vulgaris	Poria placenta	
Salmonella choleraesuis	Saccharomyces cerevisiae	
Salmonella typhi	Trametes versicolor	
Shigella somnei	Trichoderma viride	
Staphylococcus aureus	Trichophyton mentagrophytes	
Streptococcus faecalis		
Streptococcus pneumoniae		
Streptococcus pyogenes		
Vibrio cholerae		

Specifications and details are subject to change without prior notice