

## PRODUCT USE GUIDE FOR SANITIZING TABLETS F2

### Product Description

More convenient and safer to use than traditional liquid hypochlorite bleach. The active constituent is Triclosene Sodium.

### Product Features

- An easy way to provide a consistent level of chlorine in bacteria killing operations.
- Ideal for use on previously cleaned surfaces.
- Suitable for sanitizing salads and vegetables.
- Has passed the European Suspension Test BSEN 1276 / European Standard EN 13697 and is effective against Pseudomonas Aeruginosa, Escherichia coli, Staphylococcus Aureus and Enterococcus Hirae after a contact time of 5 minutes- 75ppm solution, 10 minutes - 50ppm solution and 15 minutes - 25ppm solution.

### Dilutions for Vegetable and Salad Washing

1.08g Tablet			Typical Strengths		Typical Dilutions	
<b>CATERING INDUSTRY</b> Where there is only a short period of time between food preparation and consumption.			Food Preparation Surfaces	200ppm	<b>4 tablets in</b>	<b>Gives Chlorine Content of</b>
Tablets per 10 litres of water	Available chlorine	Contact time	Food Processing Equipment	200ppm	0.1 Litre	9590ppm
1	24ppm	15 mins	Drains, Sinks, Toilets etc	400ppm	1 Litre	959ppm
2	48ppm	10 mins	Glassware	100ppm	5 Litres	192ppm
3	72ppm*	5 mins	General Disinfection	1,000ppm	10 Litres	96ppm
*Recommended dosage			Blood Spillages	10,000ppm	200 Litres	5ppm

### Direction for Use

#### A) Using a trigger spray.

- Ensure surfaces are clean
- Dissolve 1 tablet in 750ml cold water to give a working concentration of 320 parts per million of chlorine
- Spray, rinse or wash the clean surfaces by the most appropriate means.
- Do not allow solution to fall below 20ppm available chlorine, either by regularly replacing with fresh solution every 3-4 hours or by testing the chlorine levels regularly. Testing strips (Code PT631) and other testing equipment are available from Palintest Ltd. Tel: 0191 4910808 (www.palintest.com).

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### **B) Guidelines for the preparation of chlorine solution for washing salads, vegetables and non-peelable fruit:**

#### **Where fresh produce is consumed within 24 hours of washing:**

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the above solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time.
- Potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.
- Fruit or vegetables should be eaten as soon as possible after washing. It is preferable not to rinse after washing, except where the food will be consumed in <2 hours, in which case rinse with clean, fresh potable drinking water. If storage is required, remove the produce from solution and shake off excess liquid. If possible, spin dry. Place in a sealable polythene bag or an equivalent air-tight food container and store under refrigerated conditions at 4 to 8°C for as short a period as possible (<24 hours).
- Some produce which is grown under heavily contaminated conditions, i.e. cress and peppers, requires the solution strength to be doubled.

#### **Where storage of fresh produce is required for >1 day:**

- Follow instructions as above to the point whereby the produce is removed from the solution. Shake off as much excess water as possible from the produce. If possible, spin dry. Place on clean dry trays and store under refrigerated conditions at 4 to 8°C for as short a period as possible.
- Immediately before use, remove the fresh produce from storage and rinse with potable water.
- Some produce which is grown under heavily contaminated conditions, i.e. cress and peppers, requires the solution strength to be doubled.

CAUTION: Solution may bleach fabric



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### Storage

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the cap is tightly fitted after use
- Keep out of reach of children

### Shelf Life

- Shelf life 36 months, if stored as recommended.
- Use within 6 months of opening.

### Environmental Hazards

- Do not allow large quantities of product to enter surface waterways as serious ecological damage may be caused.
- In the event of a large spillage, contact the local water authority or Environment Agency immediately.

For further information please scan your QR Smart Reader here



### Code Nos.

062534/6          6x180

### Data Sheet No. F2

Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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