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ANTIBACTERIAL CLEANER and SANITISER

Cleaning System Code: H1

1. Introduction

A neutral, solvent based aqueous bactericidal and virucidal anti-static cleanser primarily for use in the catering industry. This product possesses NSF registration in accordance with clause D2, covering sanitizers for all surfaces not always requiring a rinse. NSF Registration Number 141336.

2. Where to use

On all water resistant "hard", non-porous substrates, particularly glass, and catering work surfaces, "sneeze screens", stainless steel, and other surfaces for light duty cleaning and pre and post use disinfection.

3. Where not to use

- On "soft" porous substrates such as soft furnishings, curtains etc.
- In direct sunlight.
- In confined spaces without adequate ventilation.
- On a routine basis on polycarbonate or other clear, particularly stressed, plastics.
- On food contact areas where overspray or product retention is expected. This product may be used to clean and sanitize food preparation and storage areas provided that all residues are removed, and it is used in accordance with the instructions provided in section 5, below.

4. Physical properties.

Appearance	A free flowing pale green liquid with fast breaking foam and a mild alcoholic odour.
pH	8 - 11
Specific Gravity	0.984 – 0.990
Non Volatiles % m/m	< 1.3
Active Content % m/m	13 – 13.5
Flammability	Flash Point >40°C This product is not combustible.
Composition Data	Water, alcohol, glycol, surfactant, water softener, pH buffer, disinfectant and a green dye.
Bactericidal Properties	Effective against a wide range of bacteria and moulds including pseudomonas aeruginosa, escherichia coli, staphylococcus aureus, including the methycillin resistant strain, and enterococcus hirae [BS EN 1276], C. difficile [BS EN 13704], Aspergillus niger, Proteus vulgaris, This product is also suitable for the control of Human Influenza A Virus [H1N1] associated with "swine flu". [Modified EN 14476]. Sources: Abbott, HM, BluTest.

5. Application Details

Spray:-Use directly from the spray package. DO NOT dilute with water. Apply direct to surface, and wipe over the surface with a soft clean cloth. In confined areas, spray onto a clean dry cloth, and wipe over the surface. Remove with a clean dry cloth turning frequently, buffing to a clean, dry state. For optimum disinfection, re-apply to the surface previously cleaned with this product, and dry with a clean cloth.

Wipes – Remove loose food deposits. Wear Gloves. Feed 1 wipe from the top of the container and tear off at perforations. Wipe over surface. Contact time to guarantee disinfection of a hard surface in one minute to comply with EN1276. Dry with a clean cloth.

6. Availability

Available in 500ml and 1 litre trigger spray packs and five litre jerry cans for refilling. 200 wipe tubs. Not for sale or use in the USA.

, Product Reference SVTN200CP, SVTN1CP/SVTN5CP, Dated 26/4/2013

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