

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

DETSAN™ QF is formulated for use as a detergent sanitiser in the Food and Beverage processing and allied industries. The combination of amphoteric biocides and surfactants provides broad biocidal activity and good detergency.

DETSAN™ QF passes:

EN1650 fungicidal/yeastocidal suspension test at 20°C/1.0%v/v against: Candida Albicans.

EN1276 Bacterial suspension test at 10°C/1.5%v/v against:

- Escherichia Coli
- Staphylococcus Aureus
- Enterococcus Hirae
- Pseudomonas Aeruginosa

TYPICAL PROPERTIES

Clear blue liquid

Specific gravity @20°C – 1.06 typical

Contains biocide, sequestrant and wetting agent

Solubility – complete no insoluble components

APPLICATION

As a Detergent Sanitiser - use **DETSAN™ QF** as a 3-5%v/v solution, preferably in hand hot water. Any loose debris or deposits should be removed from surfaces before applying the **DETSAN™ QF** solution via manual application, spraying or by soaking.

DETSAN™ QF is also suitable for application by fogging.

Rinse with clean water.

STORAGE

Store above 0°C

Store in original shipping container

PACKAGING

25 litre drum

1000 litre IBC

Consult a FoodClean technician for specific applications.

Prepared by

Issue No

Revision No

Issue Date

Revision Date.....

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DETSAN™ QF

FEATURES

- Soil tolerant
- Hard water tolerant
- Fast acting
- Tested against:
EN1650 @ 20°C
EN1276 @10°C
- Good detergency
- High efficiency
- Free rinsing



Foodclean has an ongoing policy of product development. Any changes which significantly alter the information contained on this sheet will be notified to customers. This information is, to the best of our knowledge, true and accurate, but since the conditions of use are beyond our control, no warranty is given or to be implied in respect of such information or in respect of any information or suggestion which may be made. Customers should consult their FoodClean account manager about the product's suitability for a specific application.