

TECHNICAL DATA SHEET

GENERAL DESCRIPTION

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

DETSAN™ gives excellent antimicrobial activity against a range of microorganisms..

Testing by an accredited testing laboratory has shown that **DETSAN™** passes the European Suspension Test EN1276 against *Pseudomonas aeruginosa*, *Escherichia coli*, *Staphylococcus aureus* and *Enterococcus hirae* at a concentration of 1.0% at 10°C.

TYPICAL PROPERTIES

Clear blue liquid

Specific gravity @20°C - 1.01 typical

Solubility - complete no insoluble components

APPLICATION

As a Detergent Sanitiser - use **DETSAN™** as a 1-5%v/v solution, preferably in hot (40°- 55°C) water. Any loose debris or deposits should be removed from surfaces before applying the **DETSAN™** solution via spray or by soaking.

DETSAN™ 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: **DD**

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DETSAN™

FEATURES

- Concentrated
- Stable, clinging formulation
- Fast acting
- Long lasting film
- Good detergency
- Free rinsing



Foodclean has an ongoing policy of product development. Any changes which significantly alter the information contained on this sheet will be 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.