

FP08

Kemsol

BAC-STOP

PRODUCT INFORMATION



- QUAT SANITISER**
- CONCENTRATED FORMULA**
- LIQUID CATIONIC GERMICIDE**
- EXTENDED CONTACT TIME**
- RESIDUAL PATHOGEN CONTROL**

Sanitiser & Disinfectant

Highly efficient, broad spectrum, cationic germicide. Specifically developed for post-clean disinfection of machines, floors and walls in food processing plants and other areas that require disinfecting.

DIRECTIONS

General hard surface sanitising use at a ratio of 1:100 (10ml per litre, 1% soln).
 Foot baths use at a ratio of 1:50 (20 ml per litre, 2% soln).
 Food plant foam sanitising use at a ratio of 1:100 (10ml per litre, 1% soln).
 Mould and mildew control use at a ratio of 1:20 - 1:5 (50-200ml per litre, 5-20% soln)

May also be used to sanitise open work surfaces such as work tables that contact food, providing these can be rinsed and drained completely, in order to prevent pooling of detergent residues. Because the product contains QAC sanitiser, do not use as a Clean-In-Place (CIP) cleaner for enclosed systems, because pooling in such systems may lead to contamination by detergent residues.

Used as directed, BAC-STOP will yield a near 100% kill of Salmonella typhimurium, Salmonella typhosa, Escherichia coli, Streptococcus ssp, Staphylococcus aureus, Saccharomyces cerevisiae, Pseudomonas aeruginosa, Proteus vulgaris, Listeria monocytogenes, Bacillus subtilis, Candida albicans, Aspergillus niger and most 'wild' yeasts within a few minutes. Good soil tolerance.

GOOD PRACTICE

Under Good Practice Protocol based on accepted international research a 1% solution of this product, diluted with potable water, is recommended with liberal application on clean hard surfaces with a minimum contact time of 10 minutes. At this concentration the product provides 1000PPM QAC.

MPI APPROVAL

MPI APPROVED C43
 Clean the surface to be disinfected. Dilute with water. Water blast (preferably with a foaming nozzle) or brush on machine or surface to be disinfected. Leave for 15 minutes for disinfection to take place. Rinse off with water. May be used at 1:200 dilution as a "no-rinse" sanitiser in fish processing applications. In the case of operators that only process fish, rinsing after application of this product is not necessary, however food contact surfaces must still be thoroughly drained to minimise residues. For all other operators, food surfaces must be thoroughly rinsed with potable water before production starts.

PASSED ASUREQUALITY ASSESSMENT

"Passed AssureQuality assessment for food / beverage / dairy factory food contact surfaces, non-CIP with residues drained & minimized e.g. safe complete rinse (QAC high)" H3279 with conditions.

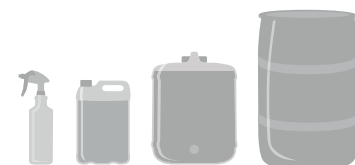
MPI DAIRY APPROVAL

APPROVAL and RECOGNITION of Dairy Maintenance Compound.

FOOD PROCESSING Floors, walls, machinery & equipment
GENERAL Hard surfaces

PROPERTIES

APPEARANCE Clear Colourless Liquid
FRAGRANCE No Fragrance
pH 10.5 (@100%)
MICROCID 1000ppm QUAC (@1% soln)



REORDER

Applicator	BK-BACS1
5Lt	FK-BAC05
20Lt	FK-BAC20
200Lt	FK-BAC200

CHEMICAL SOLUTIONS SUSTAINABILITY POLICY

We are committed to continual improvement in our environmental performance, and have established a number of goals and initiatives helping achieve this objective. Where possible we always use biodegradable raw materials and all our finished product packaging is reusable or recyclable.

This is only a start, we continually strive to better our environmental performance. Visit chemicalsolutions.co.nz for more information.



Scan the QR code to view the product SDS



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