

MICRO-CHLOR

Heavy duty chlorinated sanitiser.

CS-104

Micro-Chlor CS-104 is designed to produce a very broad spectrum of activity in the general disinfection of plant and equipment used in the poultry and dairy industries.

Benefits:

1. Micro-Chlor CS-104 a highly effective broad-spectrum iodine sanitiser designed to eliminate gram positive and gram negative bacteria from all food contact surfaces.

2. Formulated, as broad-spectrum biocide Micro-Chlor CS-104 is effective against fungi, viruses, protozoan and yeasts.

3. Micro-Chlor CS-104 is a mixture of selected components and chlorine to improve bactericidal effectiveness and scale removal.

4. Micro-Chlor CS-104 is NON-foaming minimising the amount of rinsing required.

5. Micro-Chlor CS-104 is highly concentrated and very cost effective.

6. Micro-Chlor CS-104 negates obnoxious odours arising from bacterially promoted putrefactive processes.

Directions for Use

Micro-Chlor CS-104 is normally used at a concentration of 1:320 parts in water.

A solution made up at 1:400 yields 150ppm available chlorine.

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