

Detergent/Sanitiser CS-109 is a cleaner sanitiser, which meets T.G.A requirements for use in hospitals and operating theatre's, and has aqis approval for use in all food processing areas. Providing potent anti-bacterial activity against a wide range of pathogenic micro-organisms.

BENEFITS:

1. Ideally suited for cleaning and sanitising food processing equipment such as filling machines, holding tanks, cookers, syrup tanks, boning tables, cutting implements evis table's conveyor belts and mixing pans.
2. Displays sufficient persistence to be detectable throughout a working day.
3. Eliminates malodours caused by bacterial decomposition and re-odorises the atmosphere with a clean fresh aroma.
4. Cleans. Disinfects, deodorizes and re-odorises leaving bathrooms and toilet areas clean, sterile and with no residual odour.
5. Kills all species of bacteria commonly found and transmitted in toilets and bathrooms.
6. Meets and exceeds all the requirements for a commercial grade disinfectant prescribed by Australian State Governments Disinfectant Regulations.
7. Detergent/Sanitiser CS-109 is effective against *Staphylococcus aureus* NCTC 4163
Pseudomonas aeruginosa NCTC 6749, *Escherichia coli* NCTC 8196, *Salmonella typhirium* NCTC 74.

DIRECTIONS FOR USE:

Detergent/ Sanitizer CS-109 is recommended for use at a dilution rate of 1:40 to 1:80 with water. Swab solution liberally on all surfaces or dilute into a mop bucket and use mop for floor disinfections. This product is safe on all surfaces nor are there any special storage requirements for this product.