



Nonfood Compounds  
Program Listed (Category Code)  
(Registration #)

# Product Specification Report

1.0/70950001/0420

**Ready to use.**

## DEBAC RTU

**Powerful detergent and sanitizer**

### FEATURES:

<b>Effective</b>	Effective against a wide range of bacteria, fungi and viruses including enveloped, like coronaviridae
<b>Food safe</b>	Suitable for the food preparation and manufacturing industries
<b>Versatile</b>	Clean, sanitize and remove undesirable odours in one operation
<b>Convenient</b>	Ready to use

### APPLICATIONS:

Recommended for cleaning and sanitizing surfaces, machines and tools. Can be used in the food preparation and manufacturing industries, hospitals, kitchens, toilets, bathrooms and many more.

### SPECIFICATIONS:

Form ..... Liquid  
Colour ..... None  
Odour ..... Almost none  
Specific gravity at 20 °C ..... 1.00  
pH at 20 °C ..... Approximately 11.4

### SANITIZING ACTIVITY:

Actives	Pathogen	Test Reference	Contact Time
Bacteria	P. aeruginosa, S. aureus	EN1040 EN1276 EN13697	Minimum of 5 minutes
	E.coli, E. hirae	EN1276 EN13697	
Fungus	A. niger, C. albicans	EN1650	Minimum of 15 minutes
Virus	Avian influenza virus, Influenza A, Encapsulated coronaviridae type Hepatitis-B,	EN14476	15 to 120 minutes

### INSTRUCTIONS FOR USE:

Spray onto the surface and leave for 5-30 minutes depending on degree of soiling, then wipe off with a clean cloth or tissue. If used in areas that will come into direct contact with food, they must be rinsed with clean water before drying.

### PRECAUTIONS FOR USE:

For further information see MSDS.

### COMPATIBILITY:

Compatible with all non-alkaline sensitive surfaces.

*All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.*



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