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## TECHNICAL SPECIFICATION

### SANITISING POWDER 202

A bright white granular free flowing sanitiser for cleaning and sanitising most surfaces. Contains a mix of non caustic alkalis, builders, sequesterants, corrosion inhibitors, soil suspending agents and chlorine releasing agents.

#### Features include:

- Cleans and sterilises fridges, freezers, food equipment, food processing equipment and sanitising washing machines.
- Effective against a wide range of gram+ and gram- bacteria.
- Excellent destain properties making it suitable for use on tea and coffee urns, coffee making machines, vending machines and crockery.
- Excellent grease removal properties making it suitable for broad range of applications.
- Safe for use on aluminium.
- Surfactants used are biodegradable and phosphate free.

#### PROPERTIES:

Appearance @ 20°C  
pH (1% solution)  
Odour

#### SPECIFICATION:

White powder  
11  
Chlorinated / characteristic

#### DIRECTIONS FOR USE:

- For cleaning and sterilising fridges, freezer, coffee making machines, food equipment and food processing equipment – create a solution at a dilution rate 1:25 made with warm water. Rinse with clean water after use.
- For destaining – create a solution at a dilution rate 1:40 made with hot water and soak for 10-20 minutes. Rinse thoroughly.
- For sanitising washing machine use 2 scoops on shortest wash programme.

#### STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months. Replace lid after use.

#### SAFETY ADVICE:

Under the new GHS Standard this product is classified as both Irritant and Toxic to aquatic organisms. Please refer to section 2.2 of the Safety Data Sheet for more information.

#### PACK SIZES:

10Kg bucket (64 per pallet)

Order code: KH202-10KG



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### SANITISING POWDER 202

Sanitising Powder 202 is effective against the following at the concentration of 1:25 contact time 5 min:

ORGANISM	EXPOSURE TIME	BIOCIDAL RESULTS
<b>ALGAE</b>		
<i>Chlorella variegata</i>	n/a	Growth controlled
<i>Comphonema parvillum</i>	n/a	Growth controlled
<i>Microcystis aeruginosa</i>	n/a	Growth controlled
<b>BACTERIA</b>		
<i>Achromobacter metalcaligenes</i>	15 seconds	100%
<i>Bacillus anthracis</i>	120 minutes	100%
<i>B.globigil</i>	120 minutes	99.99%
<i>Clostridium botulinum</i>	30 seconds	100%
<i>Escherichia Coli</i>	5 minutes	99.999%
<i>E.typhosa</i>	1 minute	100%
<i>Mycobacterium tuberculosis</i>	30 seconds	100%
<i>Pseudomonas fluorscens IM</i>	15 seconds	100%
<i>Shigella dysenteria</i>	3 minutes	100%
<i>Staphylococcus</i>	30 seconds	100%
<i>Streptococcus</i>	2 minutes	100%
<i>All vegetable bacteria</i>	30 seconds	100%
<b>BACTERIOPHAGE</b>		
<i>S.crmoris phage strain 144F</i>	15 seconds	100%
<b>FUNGI</b>		
<i>Aspergillus niger</i>	30-60 minutes	100%
<i>Rhodotorula flava</i>	5 minutes	100%

Manufactured to standard of BSEN 1276 testing at a dilution rate of 1:25.

