

PRODUCT USE GUIDE FOR SANITIZING WIPES – FOOD SAFE D29A

Product Description

An impregnated wet wipe for the cleaning and sanitizing of knife blades. Alcohol based for fast drying without the need for wiping dry.

Product Features

- For cleaning and sanitizing hard surfaces.
- Suitable for use in all areas where food is being prepared food processing, restaurants, hospitals, residential homes, etc.
- Effective against H1N1.
- Complies with the European Suspension Test BSEN1276 and is effective against pseudomonas aeruginosa, Escherichia coli, staphylococcus aureus and enterococcus hirae with a contact time of 5 minutes and clostridium difficile with a contact time of 30 minutes.

Direction for Use

- Use a clean wipe every time.
- Apply wipe to surface to be cleaned.
- Allow to air dry.
- Dispose of used wipe.

Storage

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the cap is tightly fitted after use
- Keep out of reach of children

Shelf Life

- Shelf life 24 months, if stored as recommended.
- Use within 6 months of opening.

Environmental

- Not applicable.
- None of the components of this product are animal derived.











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For further information please scan your QR Smart Reader here



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Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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