

DUALQUAT QAC Sanitiser

PRODUCT DESCRIPTION:

Dualquat is a dual chain quaternary sanitiser providing effective microbial control in a wide variety of food processing operations.

FEATURES:

Dualquat provides a residual antimicrobial action that continues to work on surfaces well after application. **Dualquat** can be used on plant equipment, walls and floors, and in foot baths where staining is to be avoided. Active against bacteria and effective in the control of yeasts and moulds, **Dualquat** is a truly versatile sanitiser.

BENEFITS:

- Completely safe to use on all surfaces
- Non-toxic, non-corrosive and odourless
- Suitable for both hot and cold applications
- Helps to eliminate objectionable odours
- Helps to control and reduce micro bacterial growth

DIRECTIONS FOR USE:

Apply diluted product to cleaned, well drained surfaces. Do not rinse off well drained food contact surfaces where dilution is 200ppm or below. If used above 200ppm on a food contact surface, a potable rinse must occur after application.

DILUTION RATE:

For Food Contact surfaces:

- Do not exceed 200ppm on a well drained surface in a red meat export establishment.
- Seafood/Poultry – suitable for a no rinse application up to 400ppm

For Non-Food Contact surfaces:

- Use between 200 – 400ppm

Foot Baths:

- Use between 1000 – 1500ppm

TECHNICAL DATA:

Appearance:	Clear liquid
pH - Concentrate:	pH 7.0
Specific Gravity:	0.998 @ 20°C
Contains:	Non-hazardous ingredients
PACK SIZE:	25L, 200L, 1000L

APPROVALS:

Dualquat complies with AQIS requirements for **No Rinse sanitising** of food contact surfaces in export registered establishments, when used at 200ppm QAC or less.

- Current LOA available upon request -

Date: 4/9/13

V4.15.12.16

Product Code :
Q545

DANGER

No Rinse

Acidic

pH4

pH5

pH6

pH7

pH8

pH9

pH10

pH11

← pH7 Neat

Alkaline



For further information, please
consult the
Safety Data Sheet