





APPLICATIONS

- Disinfection in the food industry (HACCP programs) at all types of establishments that handle, process, or store food: dairy, beverage, canning, cold storage industries, restaurants, butchers, fish markets, bakeries, etc.
- Environmental cleaning and disinfecting of surfaces in public areas and apartment buildings: schools, daycares, playgrounds, residences, hotels, etc. -General cleaning and disinfection for public use.

HOW TO USE

Use in the Food Industry: for use in contact disinfection, it should be used in the absence of food. The product is applied simply by spraying it on the surfaces you want to disinfect. We recommend a contact time of at least 5 minutes for proper disinfection, subsequently washing it off using water in order to remove debris.

Environmental cleaning: The same actions are recommended.

DOSAGE

Ready to use product.

Disinfection and safe to use

BENEFITS

- Cleaner and disinfectant in just one product
- ✔ Proven effectiveness: with bactericidal activity in dirty conditions (UNE standard) active against E. coli, Pseudomonas aeruginosa, Staphylococcus aureus, E.hiriae, Listeria monocytogenes, Salmonella typhimurium, Campylobacter jejuni, and certain viruses
- ✓ HACCP programs: cleans and disinfects surfaces, equipment, and utensils
- Safe to use: no hazard handling requirements
- Environmental improvement: eco-design product, minimizes its environmental impact
- Other benefits: approved as a disinfectant for environmental cleaning and disinfecting, use in the food industry HA, and public use and does not require an applicator card

A&B LABORATORIOS DE BIOTECNOLOGIA S.A.U www.ab-laboratorios.com - atcliente@ab-laboratorios.com T: (+34) 945 291 616

