

Detergent Sanitizer for Manual Application

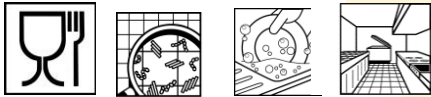


DESCRIPTION

LIZA is a neutral, non-tainting liquid detergent for one or two stage cleaning and sanitising.

LIZA is formulated with a blend of detergents, sequestrants and quaternary ammonium compounds specially selected to be effective against a wide range of microorganisms for maximum hygiene.

APPLICATIONS



LIZA is recommended for manual washing applications in the catering and food processing industries. LIZA is widely used where maintenance of good hygiene standards is essential, with applications including hand dishwashing, sanitising food contact surfaces and as a disinfecting rinse in two stage cleaning processes.

PRODUCT BENEFITS

- Neutral pH
- Suitable for hard water applications
- Quickly cut through grease, fats, eggs, gravies and other food residues
- Safe on all surfaces
- Odourless
- No EDTA
- Non-toxic & Non-corrosive
- Saves time and labour cost
- Highly cost effective
- Environmentally Friendly – Readily Biodegradable

PHYSICAL PROPERTIES

Appearance	Viscous liquid
Colour	Green
Specific Gravity @ 20°C	1.00 ± 0.01
pH (10%)	7.1 ± 0.5

Active substances : Quaternary ammonium compounds, benzyl (C12 - C16) alkyl dimethyl, Chlorides 27g/L ;
Didecyldimethylammonium chloride 4.8g/L

APPROVALS / CONFORMANCES



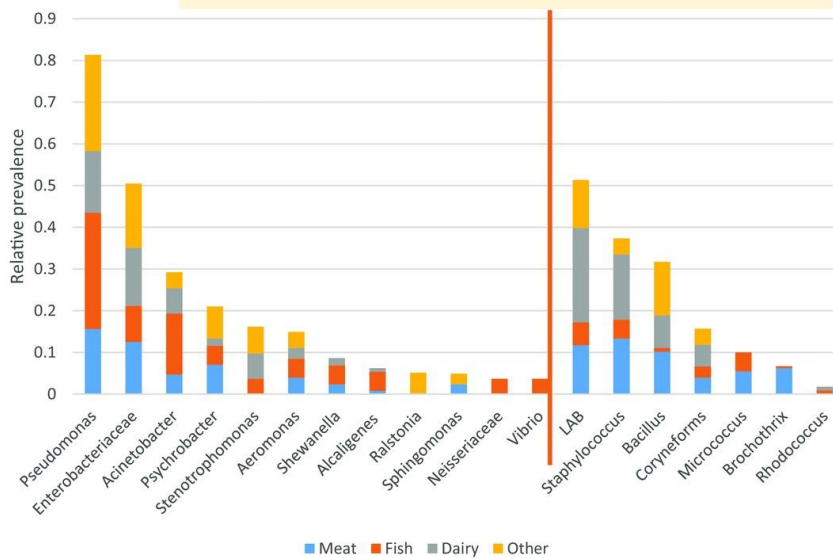
MICROBIOLOGIC ACTIVITIES

EN 1276 Bactericidal (phase 2, step 1)

“Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas.

Test Organisms	ATCC No.	Organic Load (3.0 g/L bovine albumin)	Concentration %	Exposed Time @ 20°C	Titer Reduction log10 (Efficacy %)
<i>Staphylococcus aureus</i>	ATCC 6538	Dirty Condition	5.0%	5 minutes	≥ 6.26 (99.9999%)
<i>Enterococcus hirae</i>	ATCC 10541	Dirty Condition	5.0%	5 minutes	≥ 6.20 (99.9999%)
<i>Escherichia coli</i>	ATCC 10536	Dirty Condition	5.0%	5 minutes	≥ 6.14 (99.9999%)
<i>Pseudomonas aeruginosa</i>	ATCC 15442	Dirty Condition	5.0%	5 minutes	≥ 6.08 (99.9999%)

Residential Bacteria on Surfaces in the Food Industry and Their Implications for Food Safety and Quality



Comprehensive Reviews in Food Science and Food Safety, Volume: 16, Issue: 5, Pages: 1022-1041, First published: 01 August 2017, DOI: (10.1111/1541-4337.12283)

DIRECTIONS FOR USE

LIZA is used at the following concentrations: **Light soil:** 2-3ml / L
 Heavy soil: 10-50ml / L

For best result, use with hot water and allow contact time of:

- **General disinfection & disinfection of meat, poultry and other food processing facilities:** Treated surfaces must remain wet for 10 minutes.
- **Elevated temperature sanitizing:** All surfaces must be exposed to the sanitizing solution for a period of at least 1 minute.

When used below 6ml/L as sanitizing solutions on hard non-porous food contact surfaces such as equipment and utensils without a subsequent potable water rinse, such surfaces must be thoroughly drained and any collection of liquid removed before contact with food products is made

Followed by potable water rinse when use more than 6ml/L, (QAC>200ppm). Use by soaking, swab, mop, spray or pressure washing equipment.

Note: Food contact surfaces that have been disinfected with QAC>200ppm must be rinsed thoroughly with potable water.

STORAGE & SAFETY

Two years, stored in unopened original packaging in a cool and dry environment and away from high heat or direct sunlight.

Avoid contact with skin and eyes. Flush affected area with running water for at least 15 minutes. Seek medical attention if irritation persists. If swallowed, DO NOT induce vomiting, give water to drink. Seek medical attention. **Product reserved for professional use only. Use biocides with caution.**

For further information please refer to the Safety Data Sheet.

PACKAGING

Ref: OH-0333-J1 Pail 4 X 5L
 Ref: OH-0333-O2 Pail 25L

WARRANTY

The information contained herein is presented without guarantee or warranty and the Seller disclaims any liability incurred from the use thereof. Nothing contained herein is to be construed as a recommendation for any use in a commercial process not controlled by the Seller, nor for a use which is in violation of any existing patent, foreign or domestic, or of applicable laws and regulations. THE SELLER MAKES NO WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, EXCEPT AS EXPRESSLY STATED IN SELLER'S SALES CONTRACT OR SALES ACKNOWLEDGEMENT FORM.