

RINCON

3340

Food Surfaces Cleaner & Sanitizer

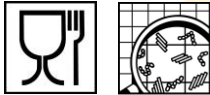


DESCRIPTION

RINCON is a foaming sanitizing detergent, formulated for effective cleaning and disinfection of surfaces in food areas.

RINCON 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



RINCON is recommended for kitchens, food processing plants, food transport vehicles, containers etc... It also acts as a deodorant.

RINCON is widely used where maintenance of a good hygiene is essential : floors, walls, food processing equipments, compactors etc...

PRODUCT BENEFITS

- One step cleaning and disinfection solution
- Removes soils and eliminates odours in one operation
- Fast acting
- Excellent cleaning and microorganism control
- Suitable for hard and soft water
- Wide spectrum disinfecting properties
- Safe on all surfaces - Neutral pH
- Non-toxic & Non-corrosive
- Odourless
- Contains biodegradable surfactants
- Saves labour time and cost
- Highly cost effective

PHYSICAL PROPERTIES

Appearance	Foaming liquid
Colour	Clear pink
Specific Gravity @ 20°C	1.030 ± 0.005
pH (Neat)	7.3 ± 0.2



Active substances: Quaternary ammonium compounds, benzyl (C12 - C16) alkyl dimethyl, Chlorides (n° CAS 68424-85-1) = 5.15g/L ;
Didecyltrimethylammonium chloride (n° CAS 68424-85-1) = 5.15g/L.

APPROVALS / CONFORMANCES



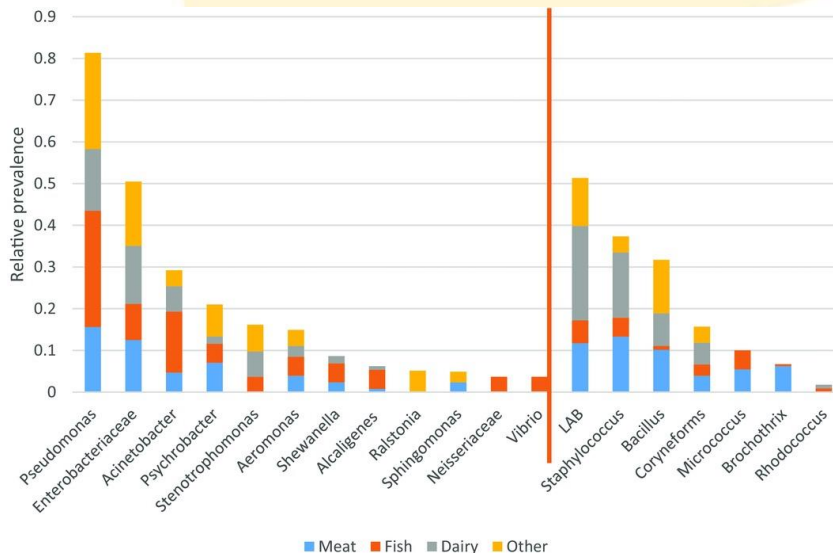
MICROBIOLOGIC ACTIVITIES

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	2.5%	5 minutes	≥ 6.24 (99.9999%)
<i>Enterococcus hirae</i>	ATCC 10541	Dirty Condition	2.5%	5 minutes	≥ 6.17 (99.9999%)
<i>Escherichia coli</i>	ATCC 10536	Dirty Condition	2.5%	5 minutes	≥ 6.15 (99.9999%)
<i>Pseudomonas aeruginosa</i>	ATCC 15442	Dirty Condition	2.5%	5 minutes	≥ 6.09 (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

LIGHT SOILS

Application:
Food preparation areas, kitchen, food plants, food transport vehicles, containers.
Dilution :
1:50 (QAC 200ppm)

MEDIUM SOILS

Application :
Food preparation areas, kitchens, food plants, food transport vehicles, containers.
Dilution :
1:30 (QAC 333ppm)

HEAVY SOILS

Application :
Food preparation areas, kitchens, food plants, food transport vehicles, containers.
Dilution :
1:10 (QAC 1000ppm)

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

STORAGE & SAFETY

Two years in original packaging in a cool and dry place.
Avoid contact with skin and eyes. In case of contact, wash with soap and rinse skin and flush eyes with running water for at least 15 minutes. Seek medical attention if effects persist.
Avoid breathing mists and vapours. In case of inhalation, remove to fresh air.
If swallowed, DO NOT induce vomiting, give water to drink. Seek medical attention.
Keep out of reach of children.

Product reserved for professional use only. Use biocides with caution.

For further information please refer to the Material Safety Data Sheet.

PACKAGING

Ref: OH-3340-J1.....5L X 4

Ref: OH-3340-O2.....25L

Ref: OH-3340-R1Jerry Can 4 X 5L (RINCON RTU^{1/30})

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.