

CHLORSAN 150

Disinfection Tablets

3871



DESCRIPTION

CHLORSAN 150 is a **bactericidal** and **yeasticidal** effervescent chlorine release tablets, effective against all micro-organisms often found in food environments and healthcare industry: *Lysteria*, *S. aureus*, *E. Coli*, *Pseudomonas aeruginosa*, *Aspergillus brasiliensis*, *Candida albicans* etc.

CHLORSAN 150 provides a long lasting safe and stable form of chlorine.

APPLICATIONS



CHLORSAN 150 is recommended for all hard surfaces disinfection in food industry, catering, dairy, fruits and vegetable, blood spillage. Used also in hospital cleaning.

FOOD INDUSTRY

Use CHLORSAN 150 for the disinfection of all food contact hard surfaces after cleaning.

VEGETABLE CLEANING

Disinfection of fruits, salad vegetables (lettuce, etc...)

BLOOD SPILLAGES

CHLORSAN 150 has proven effectiveness against all viruses including HIV and Hep

PRODUCT BENEFITS

- Powerful disinfecting action.
- Fast acting.
- Release chlorine only when dissolved in water.
- No leak or spillage.
- Easy handling and compact.
- Economical: One tablet dissolved in 10 litres of water gives a solution with 150 ppm available chlorine.
- Bactericidal & Yeasticidal.
- Stable and safe - long duration of sterilizing effect.

PHYSICAL PROPERTIES

Appearance White chlorine tablet
pH (1% solution)..... 6.5 ± 0.5
Weight Tablet.....3.35gm



APPROVALS / CONFORMANCE



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.

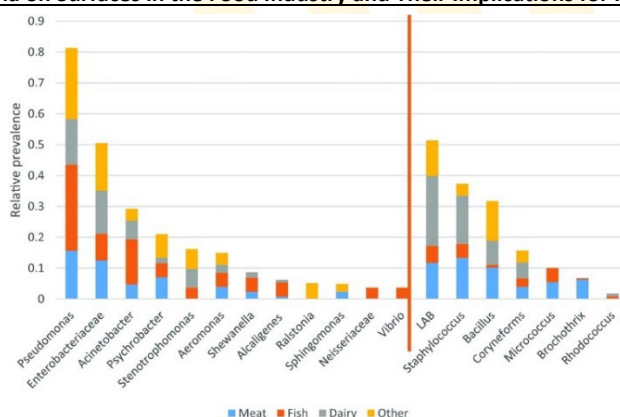
Test Organisms	ATCC No.	Organic Load (3.0 g/L bovine albumin)	Concentration %	Exposed Time @ 20°C	Titer Reduction log10 (Efficacy %)
<i>Staphylococcus aureus</i>	ATCC 6538	Dirty Condition	0.17%	5 minutes	≥ 6.23 (99.99994%)
<i>Enterococcus hirae</i>	ATCC 10541	Dirty Condition	0.17%	5 minutes	≥ 6.20 (99.99994%)
<i>Escherichia coli</i>	ATCC 10536	Dirty Condition	0.17%	5 minutes	≥ 6.14 (99.99993%)
<i>Pseudomonas aeruginosa</i>	ATCC 15442	Dirty Condition	0.17%	5 minutes	≥ 6.07 (99.99992%)

EN 1650 Yeasticidal (phase 2, step 1)

“Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic and institutional areas – Test method and requirements

Test Organisms	ATCC No.	Organic Load (3.0 g/L bovine albumin)	Concentration %	Exposed Time @ 20°C	Titer Reduction log10 (Efficacy %)
<i>Aspergillus brasiliensis</i>	ATCC 16404	Dirty Condition	0.17%	5 minutes	≥ 5.17 (99.9993%)
<i>Candida albicans</i>	ATCC 10231	Dirty Condition	0.17%	5 minutes	≥ 5.14 (99.9993%)

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

Hard Surface Disinfection post cleaning

1 tablet in 7.5L of water to give 200 ppm. Wipes surfaces after cleaning & leave min 3 minutes, allow to air dry or use clean paper towels.

FRUITS AND VEGETABLES CLEANING

DOSAGE

- 25 – 150 ppm**
- at least 5 to 10 minutes.

FOOD PREPARATION AREAS/SURFACE, WALL, TILES, and EQUIPMENT, CUTLERY, CROCKERY and GLASSWARE WASH MOPPING, LINEN WASH / DISINFECTANT

DOSAGE

- 150 ppm (1 tab / 10L) – 200 ppm (1 tab / 7.5L)
- 5 to 10 minutes.

Directions

- ✓ Wash Vegetables with Water.
- ✓ Prepare a solution as per required Dosage with warm water and wait up to tablet completely dissolved.
- ✓ Add the vegetables and/or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.
- ✓ Immerse the Vegetables in the solution for at least 5 to 10 minutes.
- ✓ Wash with Potable Water.

Directions

- ✓ Prepare a solution as per required Dosage with warm water.
- ✓ Rinse the prepare solution to the Required Surface Area.
- ✓ Leave for 5 to 10 minutes.
- ✓ Wash the surface with clean water, cloth, brush or mop.
- ✓ Allow to air dry or use clean paper towels.

SUGGESTED DILUTIONS

FRUIT, SALAD & VEG WASH DOSING CHART

No of tablets per 60L water	Available chlorine, ppm (Parts Per Million)	Suggested Contact Time, minutes
CATERING		
Where there is only a short period of time between preparation and consumption of the food.		
1	25 ppm	15 mins & rinse
2	50 ppm	10 mins & rinse
3	75 ppm	5 mins & rinse
IN FLIGHT CATERING & THE SANDWICH MAKING INDUSTRY		
Where there is a lengthy time lapse between preparation and consumption. (No rinse required).		
2	50 ppm	15 mins & air dry
4	100 ppm	10 mins & air dry
6	150 ppm	5 mins & air dry

****Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be adjusted accordingly.**

*** Product not registered for use in the United States of America.**

STORAGE & SAFETY

Three years, stored in closed original packaging in a cool and dry environment. Regarding storage, be careful with moisture and high temperature and store this product in dry and well-ventilated areas away from sunlight. Avoid contact with skin and eyes. In case of contact, immediately flush with running water for at least 15 minutes. Seek medical attention if effects persists.

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

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

PACKAGING

Ref: OH-3871-B6 Tub 12 x 500gm
(150 Tabs / tub)

WARRANTY

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