

MSS® -Sanitation QAC



QAC Based Sanitizer

Features

It is a neutral cleaning disinfectant agent used in manual cleaning. It can be used in butcher shops, meat production facilities (Transport boats, transport chains, transport vehicles, production machines, knives, cutting tables, etc.), in milking operations on farms, in cleaning and disinfection of milking machines, buckets and jugs, cooling tanks, in dairy factories, milk receiving equipment, tables and tools, cheese factories, ice cream preparation and cooling facilities, delicatessens, warehouses, food sections and cleaning operations in shops, in filling and preparation units of all kinds of beverages and in the preparation of tanks. Sanitation QAC contains phosphates, nonionic wetting agents and quarterner ammonium compounds (disinfectants). Sanitation QAC is a liquid, close to neutral and chlorine-free substance with combined cleaning and disinfection effect. It provides cleaning power with the combination of phosphate compounds and high-effect wetting agents and emulsifying agents it contains. Sanitation QAC does not harm materials such as galvanized, aluminum and its alloys, plastics and rubber. When Sanitation QAC is applied according to the instructions, it can be used in all types of hard water and does not leave any residue.

Physical Properties: It is in clear liquid form. **Density:** 1.00±0.1 gr/cc (at 20 °C)

Usage and Amount

Sanitation QAC is also used in all cleaning jobs that require disinfection. If possible, a pre-rinse is made with warm water (at 30–40°C) to remove heavy dirt and residue that may be found on all equipment and tools. Removable parts are immersed in a 0.7–1.0% concentration Sanitation QAC solution in warm water and brushed. After rinsing the dirt, 0.7–1.0% Foam QAC Disinfect is sprayed cold and disinfected. It is recommended that the final rinse be made with good quality water for good results. If the cleaned parts are rinsed with hot water, they will dry faster. Rinse with water immediately or half an hour before starting work the next morning.

NOTE: Due to its small amount of foam, Sanitation QAC cannot be used in mechanical cleaning operations (e.g. circulation and mechanical cleaning, tank cleaning with spray head).

Storage: It should be stored in a cool and dry environment and should not be stacked more than two cans on top of each other. Shelf life is two years from the date of production.

Safety Symbol



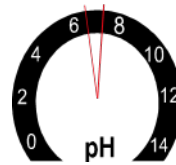
Food Hygiene



ISO 9001 : 2000
ISO 14001 : 2004
ISO 22000
HACCP / TS 13001
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır
TSE (TSEK)
Standartlarına göre üretilmiştir.



CLEANING COLOR CODE



Danger
Symbol
None

No need for any protective measures.

Product Code: MSS62017

Packaging Type: 20 L (19,6 KG)

Consumption Quantity:

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