

Highly concentrated detergent disinfectant

Description

Suma Bac conc D10 conc is a highly concentrated detergent disinfectant / sanitiser for the cleaning and disinfection of all surfaces in food premises, e.g. food preparation surfaces and fridge handles.

Key properties

Suma Bac conc D10 conc is a combination of a quaternary ammonium compound, a sequestrant and a buffer system making this product very effective against a wide range of microorganisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power. Suma Bac conc D10 conc dosing is controlled through the Diversey Care Divermite dispenser making the product very economical in use.

Benefits

- Reduces waste, needs less storage capacity and gives excellent economy in use due to highly concentrated formulation
- Suma Bac conc D10 conc can be used to clean as you go
- Cuts through grease and dried-on food soiling
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
- Effective in all water conditions

Use instructions

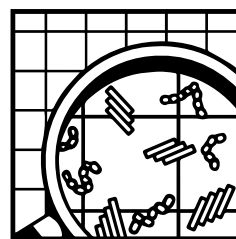
Suma Bac conc D10 conc is supplied in flexible 1.5 L plastic pouches designed to fit into the Diversey Divermite Dispenser.

Spray cleaning and disinfectant:

1. Fill up the bottle with water. Insert bottle in the Divermite dispenser and push once.
2. Remove gross debris.
3. Spray D10 solution and wipe.
4. Re-spray D10 solution and leave for a minimum of 30 seconds.
5. Wipe the surface.
6. Rinse and air dry.
7. A made up spray bottle of product will be active for up to seven days. Rinse and dry bottle before refilling.

Soak cleaning and disinfectant:

1. Fill up bucket or container with 3L of water. Add 2 pushes of D10 from Divermite dispenser using product ladle.
2. Remove gross debris.
3. Soak items to be disinfected in solution for minimum of 5 minutes.
4. Rinse and air dry.





D10 conc

Technical data

Appearance: clear purple liquid

pH value (neat): 11

pH Value (in use): 10,5

Relative density (20°C): 1,03

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Product compatibility

Under recommended conditions of use, Suma Bac conc D10 conc is suitable for use on all materials commonly encountered in the kitchen. Extra rinsing is recommended on certain laminated/sealed wooden surfaces.

Microbiological data

Suma Bac conc D10 conc passed the EN1276 at the recommended dilution (1%), in dirty conditions (0.3% bovine albumin), hard water (300ppm Calcium Carbonate), at 20°C, using the standard 5 minute contact time.

Suma Bac conc. D10 conc. passed the EN1276 at the recommended dilution (1%), in clean conditions (0.03% bovine albumin), hard water (300ppm Calcium Carbonate), at 20°C, using a 30 second contact time.

Suma Bac conc D10 conc passed EN14476: 2013 + A2:2019 against vaccinia virus VR-1549 at 1.3% dilution in clean conditions with a 1 minute contact time and 1.5% with a 5 minute contact time in dirty conditions this therefore includes all Coronaviruses and SARS-CoV-2

Suma Bac conc D10 conc. passed the EN 1276 for *Listeria monocytogenes* NCTC10357, *Salmonella Enterica* NCTC74 and *Campylobacter jejuni* subsp. *jejuni* NTCT11351 at the recommended dilution (1% v/v) in dirty conditions (0.3% bovine albumin), hard water (300ppm Calcium Carbonate), at 20°C, using the standard 5 minute contact time.

Suma Bac conc D10 conc passed EN1650 (February 1998) for the referenced strain *Candida Albicans* at 0.25% dilution in dirty conditions (0.3% bovine albumin), hard water (300 ppm calcium carbonate), at 20°C with 15 minute contact time.

For more details on the microbiological data please contact Diversey Care.