

PRODUCT USE GUIDE FOR HI-POWER SANITIZING TABLETS P7

Product Description

More convenient and safer to use than traditional liquid hypochlorite bleach. Dissolves with an effervescent action to give a solution of ready to use bleach. The active constituent is Triclosene Sodium. Each tablet yields 200 parts per million of available chlorine when placed in 5 litres of cold water.

Product Features

- An easy way to provide a consistent level of chlorine in bacteria killing operations.
- Ideal for use on previously cleaned surfaces.
- Suitable for sanitizing salads and vegetables.
- Effective for general disinfecting clean non-absorbent surfaces, food preparation areas, drains, sinks, etc. and blood spillages.
- Has passed the European Suspension Test BSEN 1276 / European Standard EN 13697 and is effective against pseudomonas aeruginosa, escherichia coli, staphylococcus aureus and enterococcus hirae after a contact time of 5 minutes- 75ppm solution, 10 minutes - 50ppm solution and 15 minutes - 25ppm solution.
- Fast dissolving, highly convenient and a more accurate and safe alternative to liquid bleach.

Dilutions for Vegetable and Salad Washing

3.25g Tablet			Typical Strengths		1 tablets in	Gives Chlorine Content of
CATERING INDUSTRY Where there is only a short period of time between food preparation and consumption.			Food Preparation Surfaces	200ppm		
Tablets per 40 litres of water	Available chlorine	Contact time	Food Processing Equipment	200ppm	0.1 Litre	10,000 ppm
1	25ppm	15 mins	Drains, Sinks, Toilets etc	400ppm	1 Litre	1,000 ppm
2	50ppm	10 mins	Glassware	100ppm	5 Litres	200 ppm
3	75ppm*	5 mins	General Disinfection	1,000ppm	10 Litres	100 ppm
*Recommended dosage			Blood Spillages	10,000ppm	200 Litres	5 ppm

Direction for Use

- Ensure surfaces are clean.
- Dissolve 1 tablet in 5 litres of cold water to give a working concentration of 200 parts per million of chlorine.
- Spray, rinse or wash the clean surfaces by the most appropriate means.
- Do not allow solution to fall below 20ppm available chlorine, either by regularly replacing with fresh solution every 3-4 hours or by testing the chlorine levels regularly. Testing strips and other testing equipment are available from <http://www.lamotte.com/en/browse/4250-bj.html>

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Guidelines for the preparation of chlorine solution for washing salads, vegetables and non-peelable fruit

Where fresh produce is consumed within 24 hours of washing:

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the above solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time.
- Potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.
- Fruit or vegetables should be eaten as soon as possible after washing. It is preferable not to rinse after washing, except where the food will be consumed in <2 hours, in which case rinse with clean, fresh potable drinking water. If storage is required, remove the produce from solution and shake off excess liquid. If possible, spin dry. Place in a sealable polythene bag or an equivalent air-tight food container and store under refrigerated conditions at 4°C to 8°C for as short a period as possible (<24 hours).
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

Guidelines for the preparation of chlorine solution for washing salads, vegetables and non-peelable fruit

Where storage of fresh produce is required for >1 day:

- Follow instructions as above to the point whereby the produce is removed from the solution. Shake off as much excess water as possible from the produce. If possible, spin dry. Place on clean dry trays and store under refrigerated conditions at 4°C to 8°C for as short a period as possible.
- Immediately before use, remove the fresh produce from storage and rinse with potable water.
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

IN FLIGHT CATERING AND SANDWICH MAKING INDUSTRY where there is a lengthy time lapse between food preparation and consumption		
No of tablets per 4 litres of water	Gives available chlorine of	Advised contact time
2	50ppm	15 mins
4	100ppm	10 mins
6	150ppm	5 mins

CAUTION: Solution may bleach fabric



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Storage

- Store in cool conditions away from direct sources of heat
- Avoid extremes of temperature
- Do not allow to freeze
- Ensure the cap is tightly fitted after use
- Keep out of reach of children

Shelf Life

- Shelf life 36 months, if stored as recommended.
- Use within 6 months of opening.

Environmental Hazards

- Biodegradable.
- Not likely to present a hazard to the environment.
- However, large quantities should not be allowed to enter waterways in concentrated form.

For further information please scan your QR Smart Reader here



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Note: This product is only to be used for the purpose for which it was intended and in accordance with the specified instructions. This product should never be mixed with other chemical products and should be handled with care and stored carefully out of reach of children.



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