

MICRO-QUAT

1% QAC Liquid Sanitizer

alpro®

PRODUCT DESCRIPTION

MICRO-QUAT is a concentrated, cost effective, liquid sanitizer for previously cleaned food contact surfaces. The unique blend of quaternary ammonium chlorides is especially effective in the control of microorganisms on hard surfaces. MICRO-QUAT is non-corrosive on metal and plastic surfaces, and heat stable. Recommended for use in food and beverage processing plants, medical industries, pharmaceuticals, hospitals, nurseries. MICRO-QUAT is easily dispensed, applied, controlled, and tested. It provides a residual bacteriostatic film on food contact surfaces when used as a sanitizer.



ADVANTAGES

- Wide applications for various industries.
- Compliant to FDA regulations for use as sanitizer in and around food processing areas.
- Easily dispensed, applied, controlled, and tested.
- Non-corrosive on metal and plastic surfaces.
- Product is heat stable.
- Effective against Escherichia Coli, Pseudomonas Aeruginosa, Candida Albicans, Aspergillus Niger and Staphylococcus Aureus.
- Certified halal.

SPECIFICATION

Biodegradable	: Yes
Wetting Action	: Rapid
Water Solubility	: Complete
Metal Safety	: Safe on all metals
pH	: 7 – 8
Appearance	: Red Liquid
Odour	: Mild Odour
Viscosity	: 6 cps
VOC	: 1%
Shelf Life	: 24 months
Storage	: Cool and dry area

DIRECTIONS

Always wear appropriate protective clothing and read product label and safety data sheet before use.

Dilution Guide

	MICRO-QUAT	WATER	ACTIVE
Food-contact Surface	200 ML	10 L	200 ppm
Nonfood Hard Surface	500 ML	10 L	500 ppm
Floor Mopping	500 ML	10 L	500 ppm
Entryway: Foot Bath (Soaking)	500 ML	10 L	500 ppm
Entryway: Boots Spray	200 ML	1 L	2000 ppm
Drain Cleaning	1000 ML	10 L	1000 ppm
Fogging	1200 ML	10 L	1200 ppm

FOOD PROCESSING EQUIPMENT

For sanitization of previously cleaned food processing equipment and food utensils, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions. Spray or immerse with sanitization solution containing 200 ML of MICRO-QUAT to 10 liters of water to provide 200 ppm of active quaternary. For a spray application, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge or cloth. Do not breathe spray. Wash spray applications remove food products. From

a closed loop Dilution Center, apply 200 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate potable water rinse. Allow food contact surfaces to be rinse adequately before operations are resumed.

NON-FOOD-CONTACT HARD SURFACES

To sanitize non-food-contact hard surfaces such as floors, tables, door knob, washroom, pails, first prepare sanitization solution containing 500 ML of MICRO-QUAT to 10 liters of water (500 ppm active quaternary), spread on surface using mop-on or spray method. Leave to dry for mop-on method, or wipe-off with a clean cloth for spray method.

FLOOR MOPPING

To sanitize floor surface, first prepare sanitization solution containing 500 ML of MICRO-QUAT to 10 liters of water (500 ppm active quaternary) in a mop bucket. Immerse a clean mop into bucket, and wring to partially dry. Spread on to desired surfaces and leave to dry. Dispose remaining sanitizer solution into sewerage. Used mop and cloth need to be cleaned correctly after every use to prevent breeding of bacteria and viruses. When daily cleaning of a facility is finished, thoroughly rinse the mop head in fresh water. Then place the mop head in a new solution of sanitizer containing 250 ML of MICRO-QUAT to 5 liters of water (500 ppm active quaternary) for 5 minutes. Rinse the mop again in fresh water and leave to dry thoroughly.

BOOT BATH

For use in dairies, beverage and food processing plants to prevent cross-contamination between processing areas. Boot wash or baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape boots and allow contact of 500 ML of MICRO-QUAT to 10 liters of water solution to boots for 60 seconds prior to entering the area. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

ENTRYWAY

Wash, foam or spray boots with solution of 200 ML of MICRO-QUAT to 1 liter of water. Allow all treated surfaces to air dry. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

DRAIN CLEANING

For treating drains, dilute 1000 ML of MICRO-QUAT per 10 liter of water. Pour solution down drain being sure to coat all sides of drainpipe. Leave all treated surfaces exposed to solution to air dry.

FOGGING

For use in dairies, beverage and food processing plants. To sanitize hard non-porous room surfaces as an adjunct to acceptable manual cleaning. All food products and packaging material must be removed from the room or carefully protected prior to fogging. After cleaning, fog the desired areas using 950 ML per 1000 cubic feet of room volume with a solution containing 1200 ML of MICRO-QUAT to 10 liters of water (1200 ppm active quaternary). Vacate the area of all personnel during the fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with potable water then sanitized with a MICRO-QUAT solution of 200 ML to 10 liters of water (200 ppm active quaternary) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

PACKAGING

Content	Order Code	QTY/Pallet
4x5 L	#02011045	48 cartons
20 L	#02011020	36 carboys