

DISINFECTANT FOR USE IN THE FOOD PROCESSING INDUSTRY



ECOQUAT

Brad spectrum disinfectant, effective against gram positive and negative bacteria

- ✓ U.N approved
- ✓ Highly concentrated, Q.A.C blend
- ✓ Effective in hard water conditions
- ✓ Non-corrosive, non-staining
- ✓ Low toxicity at use dilutions, with minimal effect on the environment
- ✓ High active product, can be foamed at up to dilutions of 1:200
- ✓ Kills listeria (> log 5 reduction) at a dilution of 1:100.

AREA OF APPLICATION

- ECOQUAT W is a highly concentrated detergent disinfectant based on a synergistic blend of amphoteric and quaternary ammonium compounds, non-ionic detergents, foam boosters and sequestrants which have broad-spectrum anti-bacterial activities,
- ECOQUAT W is ideal for use as a terminal disinfectant for processing equipment found in the food processing industry and other institutional applications,
- ECOQUAT W can be applied via high-pressure washer or foaming equipment,

BACTERIA	DILUTION
Escherica Coli	1:200
Staphylococcus Aureus	1:200
Pseudomonas Aerginosa	1:200
Enterococcus hirae	1:200
Salmonella typhimurium	1:100
Listeria monocytogenes	1:200

PROPERTIES

- **Appearance:** Clear blue liquid
- **Odour:** Amine-like
- **pH:** 10 -11
- **S.G.** 0.99-1.07