

KILLS BACTERIA AND OTHER PATHOGENS FAST



STABISAN

TERMINAL DISINFECTANT FOR
USE IN THE FOOD INDUSTRY.

- ✓ Broad spectrum against gram negative, gram-positive bacteria, yeasts, moulds and fungi.
- ✓ Effective in hard water conditions.
- ✓ Suitable for all equipment.
- ✓ Non-corrosive, non-staining.
- ✓ Can be applied manually, high-pressure washers, foam equipment or fogging.
- ✓ Low toxicity at use dilutions, with minimal effect on the environment.
- ✓ High active product, can be foamed at up to dilutions of 1:100.



APPLICATION

- Stabisan is a general disinfectant designed to be applied on surfaces, generally clean and in good repair with the aim to supplement other efforts at improving hygiene conditions,
- Dilute product 1:100 following the procedure described in the preparation table,
- Mix well and apply with a broom, knapsack spray or foaming apparatus, Leave to dry.
- Stabisan is an excellent disinfectant for use in spray races since it is non-corrosive and non-staining and is effective in hard water,
- In spray races Stabisan must be used at a dilution of 1:100 (1%)

BACTERIA	DILUTION	CONC
Escherichia coli	1:100	500ppm
Staphylococcus aureus	1:100	500ppm
Pseudomonas Aeruginosa	1:100	500ppm
Enterococcus hirae	1:100	500ppm

VIRUS	DILUTION	CONC
Avian Influenza	1:100	500ppm
Newcastle disease	1:100	500ppm

PROPERTIES

- **Appearance:** Clear blue liquid
- **Odour:** Amine-Like
- **S.G.** 0.99 – 1.05
- **Solubility water:** 10.0 – 10.5

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