

BROAD-SPECTRUM SELF-DRYING SURFACE SANITIZER FOR THE FOOD INDUSTRY

CIDE

CIDE is a liquid formula with quick evaporation to sanitize surfaces and machinery in the food industry. It does not require rinsing.

It is used on surfaces and machinery that have been previously cleaned, but for different reasons have not been used for some time. For example: after a vigorous evening cleaning, it can be used the next day before the first shift starts.

It is formulated with multiple active principles working against a big number of microorganisms, pathogen bacteria and not, gram-positive and gram-negative, yeasts, mould/mildew.

Do not use near Flames or on hot surfaces.

It can be used in the food and beverage industry, as well as for community and common-living areas, in the medical/hospital sector, in farming and industrial areas, in order to sanitize surfaces and machinery such as filling machines, ovens, etc.

It can be used on stainless steel, aluminum alloys, copper alloys, nylon, plastic materials, tiled surfaces, cement.

DIRECTIONS

CIDE must be used pure at room temperature, and applied with sprayers or other devices on surfaces that need to be sanitized.

Leave the product on the surface for a while.

The product quickly evaporates, allowing for a prompt use of the sanitized surface.

SPECTRUM

Active principles have an anti-bacterial and bacteriostatic action on the following and not only: bacillus subtilis, enterobacter cloacae, escherichia coli, legionella pneumophila, listeria monocytogenes, proteus vulgaris, pseudomonas aeruginosa, pseudomonas putida, salmonella choerasus, salmonella typhimurium, staphylococcus aureus, staphylococcus faecalis, aspegillus niger, trichophyton mentagrophytes, candida albicans, saccharomyces cerevisia, etc.

PRECAUTIONS

Refer to the material safety data sheet

SHELF LIFE AND PACKAGING

24 months , 5 kg/pail and 10 kg/pail