



SANICRUNCH

Solid Floor Sanitiser



FEATURES

- Quaternary Ammonium Chloride (QAC) based
- Non-flammable
- Phosphate free
- Sulphate free

AREAS OF USE

- Food processing plants
- Food manufacturing facilities

DESCRIPTION

SANICRUNCH is a solid floor sanitiser for use in food processing areas, as well as food manufacturing facilities.

DIRECTIONS FOR USE

Sprinkle evenly on the wet floor at a rate of 20g (½ scoop)/sq.m after the area has been cleaned. Product is effective when it comes into contact with water on the floor. Treated surfaces must remain wet for at least 5 minutes.

NOT to be used on aluminium, magnesium and other non-ferrous metals.

Consult your Jasol representative for further information.

SAFETY INFORMATION

SANICRUNCH is NOT classified as Hazardous according to the GHS.

SANICRUNCH is NOT classified as Dangerous Goods according to the ADG Code (7th Ed).

SANICRUNCH is NOT a Scheduled Poison according to the SUSMP.

FIRST AID INFORMATION

For advice in an emergency, contact **Poisons Information Centre Australia (phone 13 11 26)** or a **doctor at once**. If swallowed do NOT induce vomiting. Wash out mouth thoroughly with water. If in eyes, hold eyelids apart and flood with water for at least 15 minutes. Seek medical attention if irritation persists.

24 HOUR TOLL FREE EMERGENCY PHONE NO: 1800 629 953

PRODUCT ENQUIRIES

Customer Service: **1800 334 679**

jasolcsteam@gwf.com.au

For further information regarding product safety and handling, refer to the Safety Data Sheet and product label.

PHYSICAL & CHEMICAL PROPERTIES

| | |
|---------------------|-------------------|
| FORM | Granulated Powder |
| COLOUR | Light Blue |
| ODOUR | Ammonia |
| FLAMMABILITY | Not Flammable |

15kg

2050280

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EFFICACY

SANICRUNCH was evaluated in accordance with the principles outlined in BS EN 1276:2009.

At 20°C & 5 minutes contact time the product reached >99.9% kill against the following organisms at the following dilution rates:

| | |
|--------------------------------|----------|
| <i>Salmonella choleraesuis</i> | 25 g/L |
| <i>Listeria monocytogenes</i> | 12.5 g/L |



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