

READY-TO-USE CLEANER DISINFECTANT

- **Fragrance Free - approved for the food industry**
- **Kills 99.999% of bacteria - passes BS EN 1276 & 13697**
- **Kills enveloped viruses - passes BS EN 14476 (MVA)**
- **BPR Authorisation no. UK 2019-1158**

A spray on and wipe off bactericidal cleaner/disinfectant for the food industry.

Kills 99.999% of bacteria (Passes BS EN 1276).

Contact time: 5 Minutes Conditions: Clean Kill Rate: 99.999%
Contact time: 5 Minutes Conditions: Dirty Kill Rate: 99.999%



Kills 99.999% of bacteria (Passes BS EN 13697).

Contact time: 5 Minutes Conditions: Clean Kill Rate: 99.999%



Kills 99.99% of enveloped viruses (Passes BS EN 14476 [MVA]).

Contact time: 5 Minutes Conditions: Clean Kill Rate: 99.99%



USES

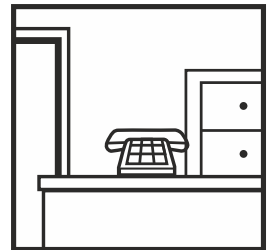
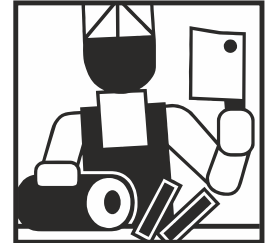
Designed for regular use on hard surfaces to maintain clean and hygienic conditions. Cleans and disinfects the following surfaces; glass, aluminium, stainless steel, rubber, ceramic, and plastic.

Kitchens: Work surfaces, fridges, chillers, microwaves, shelves, sinks, etc.

Food Industry: Conveyors, preparation surfaces, sneeze screens, trolleys, shelves, etc.

Bars/restaurants: Tables, counters, bars, etc.

Other areas: Door handles, finger plates, communal equipment.



DIRECTIONS

Ensure surface is visibly clean before disinfecting. If necessary, clean first with Savadox and wipe away visible soiling before re-applying for disinfection.

For disinfection spray onto the surface, agitate if required and for clean conditions ensure surface remains wet for a 5-minute contact time. Wipe dry with a clean cloth or paper towel.



Use disinfectants safely. Always read the label and product information before use.

DILUTIONS

Do not dilute this product.

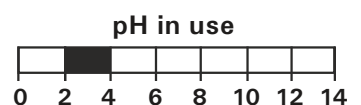
INGREDIENTS

Contains: lactic acid 0.45% w/w.

Does NOT contain "quats".

If you suspect that bactericidal resistance is occurring whilst using Savadox, report all findings immediately to your relevant local authority.

Code: 245



PACK SIZES



750ml

5L