



Suma[®] Bac

Detergent disinfectant in SmartDose™

Description

Suma Bac D10 is a highly concentrated detergent disinfectant for cleaning and disinfection of all surfaces in food premises, e.g. food preparation surfaces and fridge handles.

Key properties

Suma Bac D10 is a combination of a Quaternary Ammonium Compound, a sequestrant and a buffer system making this product very effective against a wide range of microorganisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power.

Benefits

Suma Bac D10 can be used to clean as you go when used as directed.

- Cuts through grease and dried-on food soiling
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
- Effective in all water conditions
- Convenient and controlled dosing through the SmartDose system
- Part of 2 product offer in SmartDose for all your main kitchen cleaning tasks

Use instructions

The SmartDose dosing system can be used for controlled dosing into a spray bottle or bucket.

Spray cleaning and disinfection:

Spray Application

- 1. Fill spray bottle with 750 ml water
- 2. Turn yellow head to trigger bottle position: pull head up, then push down fully to dispense chemical. Shake bottle gently before use
- 3. Remove gross debris
- 4. Spray Suma Bac D10 sanitiser and wipe
- 5. Re-spray Suma Bac D10 sanitiser and leave for minimum of 30 seconds
- 6. Wipe the surface
- 7. Rinse and air dry

A made up spray bottle of product will be active for up to seven days. Rinse and dry bottle before refilling. Please refer to your Food Safety Plan or HACCP assessment to identify areas where "clean as you go" is sufficient or where there is a requirement to disinfect.

Bucket Fill

- 1. Start filling bucket with water
- 2. Turn yellow head to bucket position: pull head up, then push down fully whilst filling bucket to 7L
- 3. Apply solution with cloth or brush
- 4. Leave for at least 5 minutes then wipe surface
- 5. Rinse thoroughly and allow to dry



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Soak cleaning and disinfection:

- 1. Start filling container with water up to 7L
- 2. Turn yellow head to bucket position: pull head up, then push down fully to dose into 7L of water
- 3. Clean items if necessary in solution with brush or cloth
- 4. Leave for a minimum of 5 minutes contact time
- 5. Remove items, rinse thoroughly and allow to air dry

Technical data

Appearance	clear purple liquid
pH neat	11
pH 1% solution	10.3
Relative density (20 °C)	1.05

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet. Store in original container. Never store pack upside down. Avoid extremes of temperature.

Product compatibility

Under recommended conditions of use, Suma Bac D10 is suitable for use on most materials commonly encountered in the kitchen.

Microbiological data

Suma Bac D10 passed EN 1276; 2009 at a dilution of 1% in hard water (300ppm as $CaCO_3$) and in dirty conditions (0.3% bovine albumin), in 5 minutes.

Suma Bac D10 passed EN1276:2009 at a dilution of 0.75% in hard water (300ppm as $CaCO_3$) and in clean conditions (0.3% bovine albumin), in 30 seconds.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% on L. monocytogenes NCTC10357 and Campylobacter jejunii NCTC 11322. A 5 logarithmic reduction was shown under dirty conditions at 20°C.in 30 seconds.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% was tested on S. enterica NCTC10653. A 5 logarithmic reduction was shown under dirty conditions at 20°C in two and a half minutes.

Suma Bac D10 passed EN 1650 (February 1998) at a dilution of 0.5% v/v against Candida albicans at 20 °C under dirty conditions (0.3% bovine albumin) in 15 minutes.

Suma Bac D10 passed EN 14476:2005 (Avian Influenza Virus) at a dilution of 1% for clean conditions in 5 minutes and for dirty conditions in 10 minutes.