

## Suma<sup>®</sup> Bac

Detergent disinfectant

### 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 micro-organisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power.

### Benefits

1. Suma Bac D10 can be used to clean as you go when used as directed.
2. Cuts through grease and dried-on food soiling
3. Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
4. Effective in all water conditions

### Use instructions

- For 750ml spray bottles use one dose (10mls) into bottle filled with water
- For buckets use 3 doses (30 mls) into 3 litres of water

### Spray cleaning and disinfection

1. Remove gross debris
2. Spray D10 solution and wipe clean
3. Re-spray D10 solution and leave for a minimum of 30 seconds contact time.
4. Wipe the surface
5. Rinse and wipe dry

A made up bottle of Suma Bac D10 will be active for a minimum of 7 days. Rinse and dry bottles before refilling.

**D10**

# Suma® Bac D10

## Detergent disinfectant

### Soak cleaning and disinfection:

1. Use at a concentration of 60 mls in 6L of water with (1%)
2. Remove gross debris from surface
3. Apply solution with cloth or brush or place item in solution
4. Leave for 5 minutes, wipe clean and rinse to remove residue
5. Allow to air dry

*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.*

### Technical data

These figures are typical values and should not be interpreted as specification

Appearance:	Clear purple liquid
pH Neat:	10.7
pH Diluted:	10.3
Specific Gravity 20C:	1.05

### Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet. Store in original container. Avoid extremes of temperature. For professional users only

### 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<sub>3</sub>) and in dirty conditions (0.3% bovine albumin), in 5 minutes..

**Suma Bac D10** passed a European suspension test at a dilution of 1% with high soil level (1.0% bovine albumin) in 5 minutes.

**Suma Bac D10** passed EN1276:2009 at a dilution of 1% in hard water (300ppm as CaCO<sub>3</sub>) and in clean conditions (0.3% bovine albumin), in 30 seconds.

**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.

**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.