

POWER QUAT





pH Scale

9

6

4 L:

20 L:

1% pH Scale

10

7.5

SIZES AVAILABLE:

205 L: 09-10073-45

1000 L: 09-10073-55

Approved for use in

KOSHER CERTIFIED

Food & Beverage plants

DIN 02248235

09-10073-04

09-10073-20

11

8

DISINFECTANT, DEODORIZER, VIRUCIDE AND NO RINSE SANITIZER

PRODUCT DESCRIPTION

General-purpose germicidal solution that sanitizes and disinfects equipment, rooms and utensils. Destroys bacteria, mildews, and viruses. Destroys bad odours. At sanitizing dilutions (at less than 200 ppm), it is not necessary to rinse.

APPLICATION:

POWER QUAT is designed specifically for food processing plants, dairies, restaurants, bars, animal quarters, kennels and institutions where disinfection, sanitization and deodorization are of prime importance. When used as directed, this product is formulated to disinfect pre-cleaned inanimate, hard surfaces such as walls, floors, sink tops, tables and chairs. This product deodorizes those areas which generally are hard to keep fresh smelling. In addition, this product can also be used to sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants.

DISINFECTION: To disinfect pre-cleaned inanimate, hard surfaces, apply this product with a mop, cloth, sponge or coarse (trigger) spray so as to wet all surfaces thoroughly. Allow to remain wet for 10 minutes, then remove excess liquid. Prepare a fresh solution for each use.

DILUTION RATES

GENERAL DISINFECTION: For disinfection of pre-cleaned poultry equipment (brooders, watering founts, feeding equipment), animal quarters and kennels, apply a solution of 22 mL of this product per 4 L of water. Small utensils should be immersed in this solution. Prior to disinfection, all poultry, other animals and their feeds must be removed from the premises. This includes emptying all troughs, racks and other feeding and watering appliances. Remove all litter and droppings from floors, walls and other surfaces occupied and traversed by poultry or other animals and thoroughly clean all surfaces prior to disinfection. After disinfection, ventilate building, coops, and other closed spaces. Do not house poultry and other animals or employ equipment until treatment has been absorbed, set or dried. Add 22 mL of this product per 4 L of water for disinfection against Staphylococcus aureus, Salmonella enterica, Listeria monocytogenes, and Yersinia enterocolitica.

ALL TREATED EQUIPMENT THAT WILL CONTACT FEED OR DRINKING WATER MUST BE RINSED WITH POTABLE WATER BEFORE REUSE.

DISINFECTING POTATO STORAGE AREA AND EQUIPMENT: Remove all potatoes prior to disinfection of potato storage area or equipment. Pre-clean hard surfaces by removing heavy soil or gross filth. Follow GENERAL DISINFECTION procedure. All treated surfaces must be thoroughly rinsed with potable water.

VIRUCIDAL ACTIVITY: This product, when used on pre-cleaned environmental inanimate hard surfaces at 22 mL per 4 L of water exhibits effective virucidal activity against Influenza A2/Japan, Herpes Simplex Type 1, Adenovirus Type 5, Vaccinia virus, Avian influenza A/Turkey/Wisconsin, Human Immunodeficiency Virus Type 1 (HIV-1), Newcastle disease virus, Laryngotracheitis virus, and Porcine Respiratory and Reproductive Syndrome virus. This product has demonstrated effectiveness against Vaccinia and Influenza A viruses, and is expected to inactivate all Influenza A viruses including 2009 (H1N1) pandemic Influenza A virus. This product kills Adenovirus Type 5 and is likely to kill SARS-CoV-2 (the virus that causes COVID-19).







POWER QUAT





DESTROYS HIV-1 ON ENVIRONMENTAL SURFACES/OBJECTS PREVIOUSLY CONTAMINATED BY BLOOD OR

ORGANIC FLUIDS in settings in which there is an expected likelihood of soiling in inanimate surfaces/objects with blood or body fluids, and in which the surfaces/objects likely to be soiled with blood or body fluids can be associated with the potential for transmission of Human Immunodeficiency Virus Type 1 (HIV-1).

Special instructions for cleaning and decontamination against HIV-1 on surfaces soiled with blood/body fluids

<u>Contact Time/Concentration</u>: At a use dilution of 32.5 mL per 4 L (806 ppm) POWER QUAT is effective against HIV-1 in the presence of 5% blood serum with a 10-minute contact time.

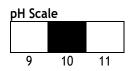
<u>Personal Protection</u>: When handling items soiled with blood or body fluids use disposable latex gloves, gowns, masks and eye coverings.

<u>Cleaning Procedure:</u> Target surfaces must be cleaned prior to disinfection, as the presence of heavy soil on a surface may reduce the intended disinfectant efficacy of the product.

<u>Infectious Materials Disposal</u>: Any materials used in the cleaning process that may contain blood or body fluids are to be disposed of immediately in accordance with local regulations for infectious material disposal.

DEODORIZATION: To deodorize, apply this product as indicated under the heading GENERAL DISINFECTION.

MILDEWSTAT: To control mould and mildew on pre-cleaned hard, non-porous surfaces, add 22 mL of this product per 4 L of water. Apply solution with a cloth, mop, or sponge making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.









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SANITIZATION: For use in restaurants, dairies, food processing plants, and bars. When used as directed, this product is an effective sanitizer against Escherichia coli, Yersinia enterocolitica, Staphylococcus aureus, E. coli 0157:H7, Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), and campylobacter jejuni (ATCC 29428).

Remove all gross food particles and soil from areas which are to be sanitized with good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with potable water.

To sanitize pre-cleaned and potable water-rinsed non-porous, food contact surfaces, prepare a 200 ppm active quaternary solution by adding 8 mL of this product to 4 L of water. To sanitize immobile items such as tanks, chopping blocks and countertops, flood the area with 200 ppm active quaternary solution for at least 60 seconds making sure to wet all surfaces completely. Remove, drain the used solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent. To sanitize mobile items such as drinking glasses and eating utensils, immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. When used for sanitization of previously cleaned food equipment or food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS REQUIRED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO3). To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 8 mL of this product in 4 L of warm water (200 ppm of quat). The solution should be warmer than the eggs, but not to exceed 54°C. Wet eggs thoroughly and allow to drain. Eggs to be stored following treatment do not need to be rinsed. Eggs sanitized with this product shall be subjected to a potable water rinse if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.





POWER QUAT

1



Form:Transparent liquidColour:ColourlessOdour:OdourlessCharacter:CationicDensity:1.00 Kg/L

For precautions to be taken and first aid, please refer to the product Safety Data Sheet (SDS).

GUARANTEE

PROPERTIES

 $\label{eq:N-Alkyl} N-Alkyl (5\%C_{12}, 60\%C_{14}, 30\%C_{16}, 5\%C_{18}) \mbox{ dimethyl benzyl ammonium chloride } 5.0\% \\ N-Alkyl (68\%C_{12}, 32\%C_{14}) \mbox{ dimethyl ethyl benzyl ammonium chloride } 5.0\% \\ \end{tabular}$

SANI MARC PERFORMANCE TOOLS

In order to optimize our client results, Sani Marc offers, among others, the CEPS program, a computerized program for the management of daily clean-up and sanitation operations. The sanimarc.com Web site is a comprehensive site with a catalogue, the possibility to order online and e-invoicing.

SANI MARC SUSTAINABILITY POLICY

For Sani Marc, health, sanitation and environmental protection are more than preoccupations; they are unavoidable manufacturing requirements to which we must comply in product development and manufacturing. Sani Marc plans its activities with a view to protect the environment and save natural resources for sustainable development. Convinced that each step is pivotal, it supports the development and the implementation of several measures fostering the reduction of resource consumption.

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PERSONAL PROTECTION (1% PRODUCT DILUTED)



HEALTH AND SAFETY

There are potential hazards to people and goods associated with the use of this product, as well as its diluted version, which are detailed in the Safety Data Sheet (SDS) provided with this product. To minimize potential hazards associated with this product, including its diluted version, it is of user's responsibility to conform the directions for use and all other instructions provided in the Safety Data Sheet (SDS) provided with this product. The manufacturer, distributors and suppliers of this product are exonerating themselves and consequently shall not be liable for any prejudice or damage of any kind, resulting from the use of this product, including its diluted version, which may not be in accordance with the directions for use or all the precautions provided in the Safety Data Sheet (SDS).

