



# Desinfekt

DISINFECTANT FOR SURFACES, EQUIPMENT AND UTENSILS

- ✓ Algaecide, bactericide and fungicide.

## Technical Info

- Melting point/range 0 °C.
- Boiling point/range: 78 °C - 100 °C.
- pH: 4.6.
- Vapour pressure (20 °C): 2332 Pa.
- Relative density (20 °C): 1.25 kg/L.
- Physical state (20 °C): liquid.
- Water solubility: 100%.
- Scent: Distinctive.
- Viscosity (20 °C): 1.

## Packing

Desinfekt - tin 1L

743011000

## Product

### Characteristics

### Applications

Product types 2 and 4. Desinfekt is only permitted as a means to eliminate bacteria (excluding mycobacteria and bacterial spores) and yeasts on:

- Surfaces in places where food and drink are prepared, treated or stored, with the exception of milking equipment on farms.
- Surfaces in areas intended for people to stay in.

For use in hospitals and other health institutions, the product is only recommended for:

- surfaces (with the exception of TB wards), incubators, surfaces and equipment in kitchens, toilets and other sanitary fittings, and instrumentation (only after use and before cleaning and sterilisation).

## Use

- The surfaces and materials to be disinfected must be cleaned thoroughly first. Wash off any cleaner used for this purpose with clean water. Remove excess liquid.
- Spray, pour, brush or scrub with a solution of 0,8% (8ml/1L). When disinfecting, use sufficient liquid for the surfaces to remain wet during the time needed for the product to penetrate. Minimal penetration time, 5 minutes.
- Treated surfaces or materials that may come into contact with food, drink or their raw materials must be thoroughly rinsed with clean water after the penetration time. Note: Desinfekt becomes ineffective when it comes into contact with soap or synthetic detergents. Use of Desinfekt can lead to selection of bacterial strains that are resistant.