



11 Comber Road, Carryduff, BELFAST, BT8 8AN
Tel: 028 9081 4777 Fax: 028 9081 2881
Website: www.kitchenmaster-ni.com Email: sales@kitchenmaster-ni.com

TECHNICAL SPECIFICATION

LIME DISINFECTANT

A superior disinfectant with a strong citrus / lime odour for disinfecting floors, drains, waste bins, outside toilets and similar areas. Product contains a blend of quaternary ammonium biocide, non-ionic surfactants, perfume and water soluble dyes.

Features include:

- Complies with BS 6424:1990 (Group QAP 50) in that it satisfies the BS 6471 test at a dilution rate of 1 part Lime disinfectant to 50 parts water.
- Effective against a wide range of gram positive and gram negative bacteria such as Pseudomonas aeruginosa, E. Coli, Staphylococcus aureus, Salmonella typhi, viruses, fungi and algae (refer to attached sheet for a more detailed list).
- Strong citrus / lime odour leaves rooms and surfaces smelling clean and fresh.
- All surfactants used are biodegradable and phosphate free.
- Economical in use.
- Low toxicity product.
- Safe for use on fabrics.

PROPERTIES:

Appearance @ 20°C
pH (neat)
Odour
Specific Gravity @ 20°C
Flammability

SPECIFICATION:

Light green, non viscous liquid
6 +/- 0.50
Citrus odour
1.001 +/- 0.005
Non-flammable

DIRECTIONS FOR USE:

Make up a standard solution at a dilution 1:50.

- **Floors, ledges and tables:** Mop or wipe with standard solution.
- **Sickroom:** Soak equipment, laundry etc. in standard solution for minimum of 1 hour.
- **Sinks, drains, toilets:** Use neat daily. Wipe toilet seat with standard solution.

Heavy soiled articles should be rinsed clean before disinfection.

Disinfection solutions should always be freshly prepared.

Do not mix with other cleaning chemicals.

This product is not recommended for use for disinfection purposes at dilution rates greater than 1:50

STORAGE:

Store in original container and protect from extremes of temperature. Do not store in direct sunlight nor allow the product to freeze. Shelf life (in unopened original container) is a minimum of 18 months.

SAFETY ADVICE:

Under the new GHS Standard this product is not classified. Please refer to section 2.2 of the Safety Data Sheet for more information.

PACK SIZE:

4X5L case (48 per pallet)

Order Code: DISLIME-4X5L



11 Comber Road, Carryduff, BELFAST, BT8 8AN
Tel: 028 9081 4777 Fax: 028 9081 2881

Website: www.kitchenmaster-ni.com Email: sales@kitchenmaster-ni.com

TECHNICAL SPECIFICATION

LIME DISINFECTANT

BACTERIA

Salmonella typhosa
Salmonella enteritidis
Shigella dystenteride
Aerobacter aerogenes
Micrococcus pyrogenes
Strep pyogenes
Strep mutans
Strep lactis
Clostridium tetani
Clostridium oedematiens
Candida albicans
Desulphovibrio desulphuricans

Salmonella paratyphi
Listeria monocytogenes
Bacillus subtilis
Vibrio cholerae
Pneumococcus II
Strep faecalis
Strep sanguis
Clostridium welchii
Clostridium histolyticum
Klebsiella pneumoniae
Proteus vulgaris

FUNGI

Aspergillus niger
Myrothecium verucaria

Chaetomium globosum
Trichoderma viride

ALGAE

Chlorocella vulgaris
Anabaena cylindrica

Stigeoclonium sp.
Oscillatoria lenius

YEASTS

Saccharomyces cerevisiae
Endomycopsis albicans

Rhodoturula rubra

This formulation was proven to be effective against MRSA in a recent independent survey carried out by CML laboratories. It has been approved for use in Hospitals and Nursing homes where MRSA is a constant threat.