



11 Comber Road, Carryduff, BELFAST, BT8 8AN  
Tel: 028 9081 4777 Fax: 028 9081 2881  
Website: [www.kitchenmaster-ni.com](http://www.kitchenmaster-ni.com) Email: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com)

## TECHNICAL SPECIFICATION

### HAND SANITISING GEL

A clear colourless bactericidal solvent based hand sanitizing gel suitable for use on all food processing operators or any industry where a high standard of hand hygiene is essential. This product contains a secondary substantive biocide and emollient in a highly bactericidal alcoholic base 70% active. Also contains glycerine to moisturise skin.

#### Features include:

- ◆ Suitable & safe for use in all food hygiene areas, prevents cross contamination.
- ◆ Hands are left optically clean. Gel formulation means products can be dispensed easily without drops.
- ◆ Fast evaporating formulation removes the need for towel drying.
- ◆ Effective against a wide spectrum of gram positive and gram negative bacteria.
- ◆ Effective against fungi, viruses, MRSA and Swine Flu.
- ◆ Non-irritating to skin.
- ◆ Leaves hands feeling soft and smooth without any sticky residue.
- ◆ Gives residual disinfection for up to 2 hours following application to the skin.
- ◆ Contains conditioners to moisturise skin and leave hands feeling soft.
- ◆ All surfactants used are biodegradable and phosphate free.

#### PROPERTIES:

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

#### SPECIFICATION:

Clear, colourless, viscous liquid  
7.0  
Alcohol  
0.85 +/- 0.005  
Flammable

#### DIRECTIONS FOR USE:

- ◆ Hands must be cleaned before use. Wash with soap and water and dry hands if necessary.
- ◆ Massage the product into the skin. Pay particular attention to areas between fingers and around the nails.
- ◆ Massage hands until product has evaporated off leaving skin dry and sanitized.
- ◆ This product may be dispensed through most standard soap dispensers.

#### 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. Store away from sources of ignition.

#### SAFETY ADVICE:

Under the new GHS Standard this product is classified as Toxic to aquatic organisms and Flammable. Please refer to section 2.2 of the Safety Data Sheet for more information. Manufactured to standard of BSEN 1276 testing. **PCS No: 100481**

#### PACK SIZES:

4x5L case (48 per pallet)

Order Code: HPSSANIGEL-4X5L



11 Comber Road, Carryduff, BELFAST, BT8 8AN

Tel: 028 9081 4777 Fax: 028 9081 2881

Website: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com) Email: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com)

## TECHNICAL SPECIFICATION

### HAND SANITISING GEL

The biocide used in Hand Sanitizing Gel has a safety in-use record of over 30 years in personal care preparations. It is effective against a wide range of Gram-positive and Gram-negative bacteria, including opportunist transient and disease-causing bacteria. The following is a list of standard strains of micro-organisms, representative of types of general importance, which Hand Sanitising Gel is effective against.

<b>Gram positive bacteria</b>	<b>Strain</b>
<i>Staphylococcus aureus</i>	ATCC 9144
<i>Staphylococcus aureus</i>	ATCC 6538
<i>Staphylococcus aureus</i>	ATCC 13709
<i>Staphylococcus aureus</i>	NCTC 6571
<i>Staphylococcus aureus</i>	NCTC 4136
<i>Staphylococcus epidermidis</i>	ATCC 1228
<i>Staphylococcus hominis</i>	ATCC 27844
<i>Micrococcus Luteus</i>	ATCC 9341
<i>Micrococcus Luteus</i>	ATCC 7468
<i>Sporasarcina Ureae</i>	ATCC 6473
<i>Corynebacterium minutissimum</i>	ATCC 23348
<i>Propionibacterium acnes</i>	ATCC 6919
<i>Corynebacterium melassecola</i>	ATCC 17965
<i>Brevibacterium ammoniagenes</i>	ATCC 6871
<i>Bacillus subtilis</i>	ATCC 6051
<i>Bacillus subtilis</i>	ATCC 6633
<i>Bacillus pumilus</i>	ATCC 7061
<i>Streptococcus pyogenes</i>	ATCC 9342
<i>Enterococcus faecalis</i>	ATCC 6055
<i>Enterococcus faecalis</i>	ATCC 10541
<i>Enterococcus faecalis</i>	ATCC 6057
<i>Enterococcus faecalis</i>	ATCC 292121

<b>Gram-negative Bacteria</b>	<b>Strain</b>
<i>Klebsiella aerogenes</i>	ATCC 13048
<i>Klebsiella pneumoniae</i>	ATCC 4352
<i>Klebsiella pneumoniae</i>	ATCC 10031
<i>Enterobacter cloacae</i>	ATCC 13047
<i>Proteus vulgaris</i>	ATCC 6896
<i>Proteus vulgaris</i>	ATCC 13315
<i>Proteus mirabilis</i>	ATCC 14153
<i>Proteus mirabilis</i>	ATCC 8309
<i>Escherichia coli</i>	NCTC 8196
<i>Escherichia coli</i>	ACTC 11229
<i>Escherichia coli</i>	ATCC 4157



11 Comber Road, Carryduff, BELFAST, BT8 8AN

Tel: 028 9081 4777 Fax: 028 9081 2881

Website: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com) Email: [sales@kitchenmaster-ni.com](mailto:sales@kitchenmaster-ni.com)

## TECHNICAL SPECIFICATION

### HAND SANITISING GEL

<i>Escherichia coli</i>	ATCC 10536
<i>Escherichia coli</i>	ATCC 25922
<i>Salmonella Typhimurium</i>	ATCC 13311
<i>Salmonella Typhi</i>	NCTC 786
<i>Salmonella Typhi</i>	ATCC 6539
<i>Salmonella choleraesius</i>	ATCC 1078
<i>Salmonella paratyphi</i>	NCTC 5704
<i>Serratia marcescens</i>	ATCC 13880
<i>Pseudomonas aeruginosa</i>	ATCC 19582
<i>Pseudomonas aeruginosa</i>	ATCC15442
<i>Pseudomonas fluorescens</i>	ATCC 17397
<i>Shigella dysenteriae</i>	NCTC 2249
<i>Shigella flexneri</i>	NCTC 8204
<i>Shigella sonnei</i>	NCTC 7240

<b>Molds and Yeasts</b>	<b>Strain</b>
<i>Aspergillus Niger</i>	ATCC 6275
<i>Aspergillus versicolor</i>	ATCC 11730
<i>Aspergillus flavus</i>	ATCC 9643
<i>Aspergillus terreus</i>	ATCC 10690
<i>Trichophyton mentagrophytes</i>	ATCC 9533
<i>Tricophyton rubrum</i>	ATCC 10218
<i>Microsporum gypseum</i>	ATCC 6286
<i>Microsporum canis</i>	ATCC 10214
<i>Pityrosporum ovale</i>	ATCC 1452
<i>Candida albicans</i>	ATCC 10259
<i>Candida albicans</i>	ATCC 10231

Studies have also been published in the National Library of Medicine which show that the biocide used in Hand Sanitizing Gel is effective against MRSA.

Manufactured to standard of BS EN 1276 testing.