

Suma[®] 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

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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 CaCO₃) 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 CaCO₃) 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.