

# SANIGEX

## Chlorine Bactericidal and Fungicidal Disinfectant

*Powerful cleaning. Superior sanitation.*

Sanigex is a chlorine based disinfectant that provides broad spectrum bactericidal and fungicidal action. It is ideal for use in the food industry, healthcare, hospitality and other hygiene-critical environments.



- ✓ Broad spectrum bactericidal and fungicidal action
- ✓ Effective in hard and soft water
- ✓ Ideal for food industry use
- ✓ NSF A8 Registered
- ✓ Economical and easy to use
- ✓ Suitable for a wide range of applications



### POWERFUL CHLORINE ACTION

Combines the power of chlorine with effective cleaning for maximum hygiene.



### EFFECTIVE AGAINST BACTERIA & FUNGI

Broad spectrum bactericidal and fungicidal action for complete protection.



### EXCELLENT CLEANING

Removes dirt, organic matter and biofilm while disinfecting.



### FOOD INDUSTRY SAFE

NSF A8 Registered for use in food processing and hygiene-critical environments.



### D1 REGISTERED

NSF D1 Registered for use in food processing and preparation areas.

## STEP-BY-STEP APPLICATION GUIDE

### 1 DISSOLVE



Dissolve 50g to 10L water for equipment and surfaces. Post-Harvest 20g to 10L water.

### 2 APPLY



Use for washing or sanitising.

### 3 CONTACT TIME



Allow 1 minute contact time.

### 4 RINSE



Rinse with clean water.

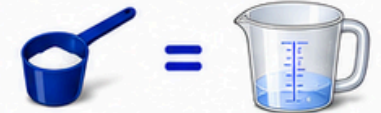
### 5 AIR DRY



Allow utensils and equipment to air dry thoroughly before use or storage.

## DILUTION GUIDE

50g to 10L water for equipment and surfaces.  
Post-Harvest 20g to 10L water.



50g to 10L water  
(Equipment & Surfaces)

20g to 10L water  
(Post-Harvest)

## IDEAL FOR USE IN



## IDEAL FOR PACKHOUSES & FRESH PRODUCE OPERATIONS



- ✓ Critical for packhouses and fresh produce operations
- ✓ Helps meet hygiene standards for export markets
- ✓ Reduces contamination risk at source

## WHY IT MATTERS

- ✓ Critical for packhouses and fresh produce operations
- ✓ Helps meet hygiene standards for export markets
- ✓ Reduces contamination risk at source

### TECHNICAL INFORMATION



- Form: Powder
- Colour: White
- Odour: Chlorine
- pH (1% Solution): 10.5 – 11.5
- NSF Category: A8

### DIRECTIONS FOR USE



- 1 Dissolve 50g to 10L water for equipment and surfaces. Post-Harvest 20g to 10L water.
- 2 Use for washing or sanitising.
- 3 Allow 1 minute contact time.
- 4 Rinse with clean water.
- 5 Allow to air dry before use or storage.

### SAFETY INFORMATION



- Wear gloves and eye protection.
- Avoid contact with skin and eyes.
- Do not mix with acids or other chemicals.
- Store in a cool, dry place.
- Keep out of reach of children.
- For external use only.

### NSF A8 REGISTERED



Registered for use in food processing and hygiene environments.

### APPLICATIONS

- 1 Hospitality & Catering
- 2 Food Service Establishments
- 3 Bakeries & Confectionery
- 4 Dairies & Beverage Plants
- 5 Utensils & Equipment Cleaning
- 6 Walls, Floors & Drains



BUILT FOR COMPLIANCE.  
TRUSTED FOR PERFORMANCE.



SAFE FOR FOOD ENVIRONMENTS.