

# SANITERGE

Detergent-Disinfectant (QAC-Based) (NSF D1)

*Built for compliance. Trusted for performance.*

Saniterge is a QAC-based detergent-disinfectant designed for effective cleaning and disinfection of food contact surfaces, equipment, and general hygiene areas. It cleans and disinfects in one step with a non-chlorine system and leaves behind a residual antimicrobial film for long-lasting surface protection.



**5L CAN**                      **25L CAN**

Saniterge is available in 5 litre cans.                      Saniterge is available in 25 litre cans.

- ✓ Cleans and disinfects in one step
- ✓ Non-chlorine system, no odour issues
- ✓ Residual antimicrobial effect
- ✓ Suitable for frequent use
- ✓ Effective in routine cleaning programs

 <b>CLEANS &amp; DISINFECTS IN ONE STEP</b> Powerful cleaning and disinfection in a single easy application.	 <b>NON-CHLORINE SYSTEM</b> No strong odours and safer for everyday use in food areas.	 <b>RESIDUAL ANTIMICROBIAL EFFECT</b> Leaves behind a protective film for long-lasting surface protection.	 <b>SUITABLE FOR FREQUENT USE</b> Gentle yet effective for routine cleaning programs.	 <b>IDEAL FOR FOOD ENVIRONMENTS</b> Designed for food processing and general hygiene maintenance.
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**D1 REGISTERED**  
 NSF D1 Registered for use in non-food contact areas of food processing establishments.

## STEP-BY-STEP APPLICATION GUIDE

<b>1 DILUTE</b>  Dilute 100ml of Saniterge in 10 litres of water.	<b>2 APPLY SOLUTION</b>  Apply via spray, cloth, or mop.	<b>3 CONTACT TIME</b>  Leave to act for effective disinfection and cleaning.	<b>4 RINSE</b>  Rinse with clean water.	<b>5 AIR DRY</b>  Allow surfaces to air dry thoroughly before use or further processing.
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### DILUTION GUIDE

GENERAL DISINFECTION 100 ml = 10 LITRES OF CLEAN WATER  100 mL SANITERGE	=	SPRAY-AND-WIPE DISINFECTION 100 ml = 10 LITRES OF CLEAN WATER  10 LITRES CLEAN WATER
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### IDEAL FOR USE IN

 Food Processing Equipment	 Work Surfaces & Preparation Areas	 Walls, Floors & Utensils	 General Hygiene Maintenance
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## PERFORMANCE & COMPLIANCE

<b>KEY BENEFITS</b> <ul style="list-style-type: none"> <li>✓ Cleans and disinfects in one step</li> <li>✓ Non-chlorine system, no odour issues</li> <li>✓ Residual antimicrobial effect</li> <li>✓ Suitable for frequent use</li> <li>✓ Effective in routine cleaning programs</li> </ul>	<b>BROAD SPECTRUM DISINFECTION</b>  Effective against a wide range of bacteria, viruses and other microorganisms.	<b>IDEAL FOR USE IN</b> 	<b>NSF D1 REGISTERED</b>  Registered for use in non-food contact areas of food processing establishments.	<b>WHY IT MATTERS</b> <ul style="list-style-type: none"> <li>✓ Ideal where chlorine is not suitable</li> <li>✓ Reduces cleaning time and product use</li> <li>✓ Provides ongoing surface protection</li> </ul>
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### TYPICAL APPLICATIONS

- Food processing equipment
- Work surfaces and preparation areas
- Walls, floors, and utensils
- General Hygiene maintenance

#### TECHNICAL INFORMATION

- Format: Liquid
- Active: Twin-chain Quaternary Ammonium Compounds
- Non-chlorine disinfectant system
- Film: leaves behind an invisible, positively charged chemical residue that remains on the surface to provide long-lasting antimicrobial protection.

#### DIRECTIONS FOR USE

- 1 Dilute 100ml to 10L water for disinfection and cleaning.
- 2 Apply via spray, cloth, or mop.
- 3 Leave to act.
- 4 Rinse with clean water.

#### 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.

#### APPLICATIONS

- 1 Food Processing Equipment
- 2 Work Surfaces and Preparation Areas
- 3 Walls, Floors, and Utensils
- 4 General Hygiene Maintenance

**BUILT FOR COMPLIANCE. TRUSTED FOR PERFORMANCE.**



**SAFE FOR FOOD ENVIRONMENTS.**