

A PRODUCT FROM

**BIOTECHNICS**

ONE STEP

**QFD**

QUAT FREE

# CELLAR HYGIENE SPRAY

Cleans and disinfects all areas of a cellar or bar

Kills >99.99% of Coronavirus in 60 seconds

Up to 99.9999% kill rates against bacteria & fungi

No hazardous labelling

Quat free and leaves no residue

Rinse free application



ONE STEP

# QFD

QUAT FREE

## CELLAR HYGIENE SPRAY

Helping you to protect your staff and customers, one pint at a time

A one step combined surface cleaner and disinfectant, ideal for use on all hard surfaces in cellars, kitchens and food preparation areas or anywhere requiring a high level of cleanliness and hygiene.

**QFD Cellar Hygiene Spray** is an innovative & highly effective multi-surface one-step cleaner & disinfectant which:

- contains **no quaternary ammonium compounds** (QACs/Quats)
- achieves **high levels of disinfection**.

**No need to pre-clean:** QFD Cellar Hygiene Spray cleans and disinfects in one easy step, even in dirty conditions.

**No residue:** QFD Cellar Hygiene Spray is an effective surface disinfectant which needs no rinsing after application.

### Application Areas:

- Food processing surfaces
- Bar counters
- Tables and chairs
- Keg couplers
- Cask dipsticks
- Sinks and taps
- Cellars
- Ice buckets and scoops

### Technical features

- Quat (QAC) free
- Tested to EN 14476 and proven to be effective against Coronavirus and other enveloped viruses
- Tested according to EN 13697 and EN 1276 against bacteria and fungi under dirty conditions
- Fragrance & taint free
- No residue (ie food safe)
- Non-sensitising & not classified as hazardous
- Free of PHMB (biguanide), aldehydes, halogens & oxidisers
- No Maximum Residue Limit\*
- Formulation prevents water staining post-use

### Why you need to move away from Quats

Quats stick to surfaces, substrates and food, leaving a residue that is potentially harmful to health and the environment. QFD contains no Quats, leaves no residue and utilises the latest technology available in the marketplace.



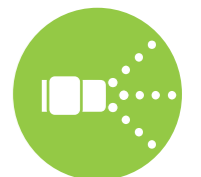
NO QACs

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NO RESIDUE

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NO RINSING

\* **Maximum Residue Limit (MRL):** The maximum amount of biocide residue that is expected to remain on food products (when the biocide is used as per label directions) that will not be a concern to human health.



# Test Results summary

<b>Bacteria</b> (dirty conditions)	Test	Pass time (mins)
Campylobacter jejuni	EN 13697	2
Enterococcus hirae	EN 13697	2
Escherichia coli	EN 13697	2
Legionella pneumophila	EN 13697	5
Listeria monocytogenes	EN 13697	2
Pseudomonas aeruginosa	EN 13697	3
Salmonella enteritidis	EN 13697	2
Staphylococcus aureus	EN 13697	2
Vancomycin-Resistant Enterococcus faecalis	EN 13697	2

To obtain a 'pass,' a log 4 reduction must be obtained within 5 minutes.

<b>Viruses</b> (clean conditions)	Test	Pass time (mins)
Bovine Coronavirus	EN 14476	1

To obtain a 'pass,' a log 4 reduction must be obtained within 5 minutes.

<b>Bacteria</b> (dirty conditions)	Test	Pass time (mins)
Enterococcus hirae	EN 1276	5
Escherichia coli	EN 1276	0.5
Pseudomonas aeruginosa	EN 1276	5
Salmonella choleraesuis	EN 1276	5
Staphylococcus aureus	EN 1276	0.5

To obtain a 'pass,' a log 5 reduction must be obtained within 5 minutes.

<b>Fungi</b> (dirty conditions)	Test	Pass time (mins)
Candida albicans	EN 13697	5
Aspergillus niger	EN 13697	15

To obtain a 'pass,' a log 4 reduction must be obtained within 15 minutes.

## Pack sizes



## Ready to Use

Description	Case Size	Order Code
750ml trigger spray	12 per case	QFD-75TS12
1 litre trigger spray	12 per case	QFD-1TS12
5 litre container	2 per case	QFD-2X5
5 litre container	4 per case	QFD-4X5
20 litre container	Individual	QFD-20

## Concentrate (use at 5% dilution)

Description	Case Size	Order Code
5 litre container	2 per case	QFD-C-2X5
5 litre container	4 per case	QFD-C-4X5
20 litre container	Individual	QFD-C-20
200 litre drum	Individual	QFD-C-200
1000 litre IBC	Individual	QFD-C-1000

Use biocides safely. Always read the label and product information before use.



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