

Kills
99.99%
of bacteria,
fungi, yeasts
& moulds

Odourless
+
food taint
free

antibak

PRO

High Performance Hard Surface Disinfectant

An internationally accredited disinfectant ideal for use on all hard surfaces in kitchens, high risk food preparation areas or anywhere requiring a high level of cleanliness and hygiene.



Kills 99.99% of bacteria, fungi, yeasts & moulds

Tested in accordance with EN 1276 and EN 1650 against bacteria and fungi such as *E.coli*, *Campylobacter*, *Legionella*, *Listeria monocytogenes* and *Salmonella*

Odourless & food taint free

Tested by UK CCFRA



antibak

PRO

High Performance Hard Surface Disinfectant

Where to use

Designed as a general purpose hard surface disinfectant or for rotational cleaning.

Suitable for use on all hard surfaces, such as worktops*, cold stores, table tops, catering facilities, floors, walls, washroom furniture, machinery and equipment.

* Where required, eg food contact areas, rinse treated areas with clean water after use.



How to use

- Dilute with either warm or cold water.
- Use at 1 part AntiBak Pro to 4 parts water.
- Can be applied either manually or with pressure cleaning machines.
- For best results, clean surfaces before applying.
- Leave to air dry naturally.

Pack sizes

Concentrate

Description	Case size	Order code
1 Litre container	Case of 12	AB-PRO-1L
5 Litre container	Case of 2	AB-PRO-5L2
5 Litre container	Case of 4	AB-PRO-5L
20 Litre container	Sold individually	AB-PRO-20L

Ready to use (pre-diluted at 20%)

Description	Case size	Order code
1 Litre trigger spray	Case of 12	AB-PRO-1LRTU
5 Litre container	Case of 2	AB-PRO-5L2RTU
5 Litre container	Case of 4	AB-PRO-5LRTU

Test results

Tested in accordance with European standards against:

Bacteria	Standard	Dilution rate	Log reduction	Test time
Campylobacter jejuni	EN 1276	4%	>5.99	1 min.
Enterococcus hirae	EN 1276	4%	>5.25	5 min.
Escherichia coli	EN 1276	4%	>5.07	5 min.
Klebsiella pneumoniae	EN 1276	4%	>6.23	1 min.
Pseudomonas aeruginosa	EN 1276	20%	>5.27	5 min.
Salmonella enteritidis	EN 1276	4%	>6.20	1 min.
Salmonella typhimurium	EN 1276	4%	>6.23	5 min.
Staphylococcus aureus	EN 1276	4%	>5.27	5 min.
Enterococcus hirae	EN 13727	20%	>6.40	5 min.
Pseudomonas aeruginosa	EN 13727	20%	>6.45	5 min.
Staphylococcus aureus	EN 13727	20%	>6.36	5 min.
Legionella pneumophila	EN 13727	10%	>5.43	10 min

Bacteria	Dilution rate	Log reduction	Test time
An independently conducted quantitative suspension test designed to evaluate bactericidal activity, carried out by the Commercial Microbiology, Aberdeen.			
Listeria monocitogenes	50%	> 6.90	5 min.

Fungi	Standard	Dilution rate	Log reduction	Test time
Aspergillus niger	EN 1650	8%	>4.18	15 min.
Candida albicans	EN 1650	8%	>4.20	15 min.

Other results

BS ISO 4120-2004

Passes the Triangle Test Method TES-S-004 - determines whether whether the product has the potential to taint food. Tested by Campden & Chorleywood Food Research Association Group

USE BIOCIDES SAFELY. ALWAYS READ THE LABEL AND PRODUCT INFORMATION BEFORE USE.



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