



NEUQUAT



Disinfectant / Sanitiser

DESCRIPTION:

Neuquat, a liquid quaternary ammonium compound, has been formulated to sanitise surfaces in food, beverage, dairy, and meat operations. Neuquat will reduce or eliminate a wide range of microorganisms when used as directed.

KEY PROPERTIES:

- Non-corrosive – safe on all surfaces, including wood, paint, floor tile, and metal
- Effective disinfectant / sanitiser – reduces or eliminates most bacteria when used as directed.
- Eliminates off-odour.
- Easy to use – a convenient liquid, easily proportioned through sprayers and eductors

TECHNICAL DATA:

TEST	RESULT
Appearance	Yellow Liquid
Density	0.99 kg/L
Foam	Moderate
pH @ 1%	6.5 – 7.5
Stability	Maintains activity in water up to 500 ppm hardness

RECOMMENDED USE:

Before using this product, food products and packaging materials must be removed from the room or carefully protected.

DILUTION TABLE:

USE	DILUTION	CONTACT TIME
For Non-Food Contact Surface Sanitising	4.7 ml/L	3 minutes
For Food Contact Surface Sanitising at 150 ppm	1.5 ml/L	1 minute
For Food Contact Surface Sanitising at 200 ppm	2.0 ml/L	1 minute
For Food Contact Surface Sanitising at 400 ppm	4.0 ml/L	1 minute

FOR USE AS A GENERAL DISINFECTANT :

1. Pre-clean visibly soiled areas.
2. Apply use solution of 4.7 ml/L (or equivalent use dilution) to disinfect hard, non-porous, non-food contact surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
3. Treated surfaces must remain wet for 10 minutes.
4. Wipe dry with a clean cloth or allow to air dry.
5. Prepare a fresh solution daily or when visibly dirty.

FOOD CONTACT SURFACE SANITISING DIRECTIONS

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before applications of the sanitising solution.

FOOD CONTACT SURFACE SANITISING DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT, AND UTENSILS:

To prepare a 100, 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

FOOD CONTACT SANITISING DILUTION TABLE:

ACTIVE QUAT	% OF NEUQUAT (V/V)	EXAMPLE DILUTION
100ppm	0.1%	0.1 / 100L
200ppm	0.2%	0.2L / 100L
300ppm	0.3%	0.3L / 100L
400ppm	0.4%	0.4L / 100L

FOOD CONTACT SURFACE SANITISING PERFORMANCE FOR PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES IN FOOD PROCESSING LOCATIONS, MEAT PLANTS, DAIRIES, BAKERIES, CANNERIES,

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BEVERAGE PLANTS, RESTAURANTS, AND BARS DIRECTIONS

1. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similarly sized food processing equipment in a solution of 1.5-4.0 ml/L (or equivalent use dilution) for at least 1 minute.
2. Allow sanitised surfaces to adequately drain and then air dry before contact with food so that little or no residue remains.
3. Do not rinse.

For articles too large for immersing, apply a use solution of 1.5-4.0 ml/L (or equivalent use dilution) to sanitise hard, non-porous food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device.

For spray applications, spray 6 - 8 inches from surface. Do not breathe spray. Surfaces must remain wet for at least 1 minute. Allow sanitised surfaces to adequately drain and then air dry before contact with food so that little or no residue remains. Do not rinse.

Prepare a fresh solution daily or when visibly dirty. For mechanical application, used solution must not be re-used for sanitising applications.

BEVERAGE DISPENSING AND SANITARY FILLING EQUIPMENT SANITISER DIRECTIONS:

For sanitising hard, non-porous bottling or pre-mix dispensing equipment and bottles or cans in the final rinse application. This product is to be proportioned into the final rinse water line of the container washer or rinser.

1. Fill equipment with a solution of 1.5-4.0 ml/L (150-400 ppm active quat) (or equivalent use dilution).
2. Surfaces must remain wet for at least 1 minute or until operations resume, at which time the sanitising solution must be drained from the system.
3. Allow sanitised surfaces to adequately drain and then air dry before contact with liquid.
4. Do not rinse.

SANITISING EGG SHELLS INTENDED FOR FOOD DIRECTIONS:

To sanitise previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 1.5-4.0 ml/L (or equivalent use dilution). The solution must be warmer than the eggs, but not exceed 54 deg C. Wet eggs thoroughly for 1 minute and allow solution to drain.

Eggs sanitised with this product must be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs must be reasonably dry before casing or breaking. The solution must not be re-used for sanitising eggs.
Note: Only clean, whole eggs can be sanitised. Dirty, cracked, or punctured eggs cannot be sanitised.

FOR TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner.
3. Rinse equipment thoroughly with potable water and then rinse with a sanitising solution.
4. During processing, apply 1.5-4.0 ml/L of this product (or equivalent use dilution) to conveyors with suitable feeding equipment.
5. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitiser are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitiser from equipment and to prevent puddles on top of belt.
6. During interruptions in operation, apply solution using coarse spray equipment to peelers, collators, slicers and saws, and other non-porous conveyor equipment.
7. Allow surfaces to remain wet for at least 1 minute.
8. Conveyors and other equipment must be free of product when applying this coarse spray.

GLOVE DIP/SPRAY SANITISER DIRECTIONS:

To reduce cross-contamination on treated surfaces from area to area in animal areas and the packaging and storage areas of food plants, dip, soak or spray pre-washed plastic latex or other synthetic rubber non-porous gloves thoroughly to ensure sanitising solution covers the exterior surfaces of the gloves prior to wearing. For spray applications, use a coarse spray device. Do not let sanitising solution come into contact with exposed skin. After applying solution, allow gloves to remain wet for at least 1 minute. Let air dry thoroughly before wearing gloves. Do not rinse. Prepare sanitising solution by adding 1.5-4.0 ml/L (or equivalent use dilution). Prepare a fresh solution daily or when visibly dirty.



NON-FOOD CONTACT SURFACE SANITISING DIRECTIONS:

1. Pre-clean visibly soiled surfaces.
2. Add 4.7ml/L of water (450 ppm active) (or equivalent use dilution).
3. Apply solution to hard, non-porous surfaces with a sponge, brush, cloth, mop, by immersion, auto scrubber, mechanical spray device, hand pump trigger spray device, coarse trigger spray device. For spray applications, spray 6 - 8 inches from surface. Do not breathe spray.
4. Treated surfaces must remain wet for 3 minutes.
5. Prepare a fresh solution daily or when visibly dirty.

SHOE/BOOT BATH SANITISER DIRECTIONS:

To reduce cross-contamination on treated surfaces from area to area in animal areas, entryways, and the packaging and storage areas of food plants, shoe baths containing 1 inch of freshly made sanitising solution must be placed at all entrances to buildings, hatcheries, and at all the entrances to the production and packaging rooms. Scrape waterproof shoes and place in a use solution of 4.7-8.2 ml/L(or equivalent use dilution) (450 - 800 ppm active) use

solution for 3 minutes prior to entering area. Prepare a fresh solution daily or when visibly dirty.

SAFE HANDLING & STORAGE CONDITIONS:

Before handling, the Safety Data Sheet (SDS) should be read and understood by all personnel in contact with this product. General indoor storage at room temperature is recommended.

DISPOSAL:

Any disposal of this product should be in compliance with all federal, state, and local regulations. Please refer to the Safety Data Sheet (SDS) for instructions regarding proper disposal of this product.

PRECAUTIONS:

KEEP OUT OF THE REACH OF CHILDREN.

Please refer to the label and Safety Data Sheet (SDS) for all warnings, recommendations for safety equipment, and other regulatory information. Copies of the SDS can be ordered by calling +61 3 9768 3860