

Des. Skum QA

Type:	Disinfectant.	Date: 16.01.2018
Application:	Des. Skum QA is a neutral disinfectant used in the food industry. Used as foam disinfectant in production rooms, floors, walls, machinery and other equipment.	
Properties:	Effective against bacteria, yeast, mold and virus. Removes efficiently all microorganisms, that might harm foodstuff.	
Dosage:	Use a concentration of 1-3%. Temperature max. 50 degree C. Duration of action about 5-60 minutes. Do not let the foam dry up. After cleaning procedure, all surfaces intended for contact with foodstuffs must be rinsed thoroughly with clean water.	
pH value:	Concentrated:	approx. 4,5
	In 1% solution:	approx. 6,5
Specific gravity:	1,00 g/ml	
Storage:	Store properly, out of reach of children, and not together with food, feed, pharmaceutical products or the like. Do not store together with foodstuff. Store only in original packaging. Store frost free.	
Approval:	This product is approved by the agency for foodstuff under file number 2010-20-5409-00128. PR-No: 2293530.	
Security:	Please see the provided safety data sheet.	



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