

VT50

Terminal disinfectant for open plant applications, QAC based

Description

Divosan QC is a terminal disinfectant specially formulated for open plant cleaning applications throughout the food, beverage and dairy industries.

Key properties

- Divosan QC is a general-purpose disinfectant based on quaternary ammonium compound (QAC). It provides excellent disinfectant activity against most vegetative forms of micro-organisms including gram-positive and gram-negative bacteria and yeasts.
- Divosan QC is recommended for application in all open plant cleaning processes. It should be applied after surfaces have been thoroughly cleaned and rinsed. It can be used for disinfecting floors, walls, utensils and other food preparation equipment and is suitable for use in meat and poultry processors, snack foods, dairies, beverage plants and most other types of food processing operations.
- Divosan QC is suitable for manual, soak or spray application and for fogging use.
- Divosan QC is also used in CIP as additive to acid or caustic products.

Benefits

- Effective general-purpose disinfectant
- Specially formulated for food industry use
- Non-corrosive
- Non-tainting, use on food contact surfaces
- Effective in soft or hard water

Use instructions

Use Divosan QC at concentrations between 0.5-2% v/v depending on application. Always rinse thoroughly after use. For specific details, please refer to individual method cards.





VT50

Technical data

Appearance: Clear, colourless liquid

pH (1% solution at 20°C): 6 Relative density (20°C): 1

Chemical Oxygen Demand (COD): 130 gO2/kg

Nitrogen Content (N): 1.6 g/kg Phosphorous Content (P): None

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

Divosan QC is safe when applied as recommended for use on materials commonly found in the processed food industry. Always rinse surfaces thoroughly after use.

In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Test method

Available on request.

Microbiological data

EN 1276: passed at 0.5% dilution in hard water (300ppm as CaCO3), low soil (0.03% bovine albumin) and 5 minutes contact time.