

What is HygieniCLEAN?

HygieniCLEAN is a concentrated, food-grade cleaning and sanitising detergent for use in all kitchen areas. It is designed to remove food products from all hard surfaces, whilst killing germs at the same time.

Key Benefits

- ✓ Cleans and sanitises in one step
- ✓ Effective on a wide range of bacteria
- ✓ Low alkaline and mild to use

How Does It Work?

HygieniCLEAN is a concentrated food-grade cleaner and sanitiser for use in kitchens and food processing areas. When washed with HygieniCLEAN, items are rendered clean and free from most common bacteria.

For Use On...

HygieniCLEAN is an excellent cleaner and degreaser for general surface cleaning, sink washing of pots and pans, floor cleaning and for cleaning equipment such as filling machines, cookers, tables, cutting implements, conveyor belts and mixing pans.

Technical Data

Composition

HygieniCLEAN is a liquid cationic detergent sanitiser with ingredients to lift and emulsify fats and oils (non-ionic surfactants), soften water and kill germs (quaternary ammonium compound). HygieniCLEAN is effective at destroying a wide range of gram-positive and gram-negative bacteria as well as moulds and fungi. It is a low-toxicity product and is stable to light and heat.

Properties



COLOUR – Red-violet transparent liquid
ODOUR – Odourless
pH = 9.5 ± 0.5 (1% solution)
FOAM – High, stable foam

Environmental Care



HygieniCLEAN conforms with all statutory environmental requirements. It is based on safe ingredients selected to perform efficiently so there is no waste or damage. HygieniCLEAN is non-flammable and based on biodegradable surfactants. HygieniCLEAN containers will be cleaned and reused if returned to Agar Cleaning Systems Pty Ltd., significantly reducing plastic usage and waste. They can also be recycled.

Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".

First Certified: 30 April 1996

SAI Certificate No.: QEC7358

Approvals

HygieniCLEAN has passed the TGA Disinfectant Test for Hospital Grade Disinfectant – Clean Conditions – at a dilution of 1:60.

HygieniCLEAN has been approved for use under Category 7 as a Sanitiser/Detergent for use in all departments of establishments registered under the Export Control Act 1982 by the Australian Quarantine and Inspection Service for preparation of meat and meat products for export.

Application

- Do not mix HygieniCLEAN with any other chemicals.
- **Floor Cleaning.**
Heavy soilage – use diluted to 1 in 20.
Medium soilage – use diluted to 1 in 40.
Mop floor with solution, leave to soak 5 minutes, scrub, mop up then rinse with clean water. Squeegee floors to speed up drying.
- **General Cleaning, walls, equipment, stainless steel benches, etc.:** Use diluted to 1 in 80. Apply with mop, cloth or sponge. Scrub then rinse thoroughly with clean water.
- **Sink Washing:** Presoak heavily soiled items. Dilute to 1 in 80, wash items then rinse with clean water and dry in racks.
- **Foam Gun Application:** Cover all food or remove from area before cleaning. Assemble foam gun and add neat HygieniCLEAN to bottle. Spray hot foam onto all surfaces. Allow to react for 5 minutes. Rinse all residues away with clean, cold water from hose.
- **Recirculation (CIP):** Dilute to 1 in 160 with water at 40° to 80°C. Recirculate for 5 to 30 minutes depending on degree of soilage.

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.