



Nonfood Compounds
Program Listed (D1)
(Registration #142317)
Not registered for use in the
United States of America

Product Specification Report

1.0/00950002/0420

Powerful disinfectant and cleaner.

DEBAC

Suitable for the food preparation industry

FEATURES:

Food Safe	Safe for surfaces or machinery that come into contact with food, with the exception of dairy farming machinery
Effective	Effective against most micro-organisms and unpleasant odours
Versatile	Cleans, sanitizes and eliminates bad odours in one application and can be used in both hot and cold water
Economical	Can be diluted up to 1:100 with water

APPLICATIONS:

Recommended for cleaning and sanitizing surfaces, machines and tools. Can be used for sanitizing in the food industry, hospitals, kitchens, toilets, bathrooms etc.

SPECIFICATIONS:

Form Liquid
Colour None
Odour..... Almost none
Specific gravity at 20 °C..... 1.02
Miscibility in water Soluble
pH at 20 °C Approximately 12.5

SANITIZING ACTIVITY:

Actives	Pathogen	Test Reference	Contact Time
Bacteria	P. aeruginosa, S. aureus	EN1040 EN1276 EN13697	Minimum of 5 minutes
	E.coli, E. hirae	EN1276 EN13697	
Fungus	A. niger, C. albicans	EN1650	Minimum of 15 minutes
Virus	Avian influenza virus, Influenza A, Encapsulated coronavirus type Hepatitis-B,	EN14476	15 to 120 minutes

INSTRUCTIONS FOR USE:

Highly contaminated areas should be washed with a suitable detergent and rinsed thoroughly before using Debac, to enable disinfection. Lightly contaminated areas will be cleaned when applying Debac. When disinfecting enough liquid needs to be applied that the surface remains wet during contact time which is a minimum of 5minutes. Treated areas which may come into contact with food should be thoroughly rinsed after application. Use a dilution of 1:100 for effective disinfection.

PRECAUTIONS FOR USE:

The product should not be used through a sprayer unless diluted 1:100. For further information see MSDS.

COMPATIBILITY:

Compatible with all non-alkaline sensitive surfaces.

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.



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