



## D- BACTER PLUS

### Desinfectant

#### Description:

D-BACTER is a biocide with quaternary ammonia that is suitable for effective surface disinfection both for the environment and for the food industry. It complies with the UNE-EN 13697 standard. Ideal for the hygiene and disinfection of kitchens, industrial warehouses, cold rooms, transportation, meat industry, food industry, catering, cleaning companies, gyms, changing rooms etc. It does not mask bad smells, it eliminates them. Stops rotting, fermentation and decomposition processes where they are used. Inhibits and eliminates bacteriological development. Does not contain perfume.  
Registration number: 14-20-07092HA / 14-20-07092

#### Application:

Pre-clean the surfaces to be treated to avoid problems or dirt that could affect disinfection. Contact disinfectants for surfaces and devices can be applied by spraying, conventional scrubbing or with a damp cloth in which the product is diluted from a concentration of 5% and a minimum contact time of 5 minutes is observed.  
The product must be used in the food industry in the absence of food. All necessary measures are taken so that the food and utensils that are handled in the premises or facilities previously treated with the product do not contain any residues. It is very important to rinse each of the treated parts properly with water. It should not be mixed with other chemicals.

#### TECHNICAL DETAILS

ASPECT COLORLESS,LIQUID

pH 100% 11,0 +- 0,5

Density 1004 +- 0,01

LOGISTICAL DATA:	WEIGHT:	MEASURES (cm)
1 CAN = 5 L	5,17 KG	13,5x18,7x28,7
1 PACKING UNIT = 4 x 5L CANS	21,04 KG	28,0x38,4x29,7
MASTERBOX = 8 x 4 = 32 CANS		
1 PALLETTE = 4 x MASTERBOX = 128 CANS	698,26 KG	80,0x120,0x132,8
<b>EAN 5L CAN: 8435364725580</b>		
<b>EAN MASTERBOX (4): 18435364725587</b>		

