



OBSOLETE

PRODUCT

INDY SUREFECT
Powder Chlorine-based Sanitiser

DESCRIPTION

INDY Surefect is a white free-flowing powder with distinctive chlorine smell.

INDY Surefect can be used for sanitizing or disinfecting all types of equipment in the food and beverage industries, dairies, fruit plants, breweries, meat, fish and chicken processing plants.

Indy Surefect is ideal for sterilization of fruit and vegetables.

APPLICATION

C.I.P and sanitizing:

INDY Surefect should be used in a concentration of 30 grams per 10 lts of water for sanitizing utensils, glassware, tanks and pipe work. This concentration will yield 250ppm chlorine. The pH of INDY Surefect has been optimized and at the recommended level, is effective against a wide variety of commonly encountered bacteria, eg. Staph Aureus, Salmonella, Streptococci, E.Coli, Pseudomonas, etc.

Indy Surefect may also be used by spray application at 12 grams per 10 lts of water.

Soak application:

Use INDY Surefect as a disinfectant for fruit and vegetables. Dissolve 30 grams in 10 lts water and soak for a period of 2 - 3 minutes. Vegetables disinfected with INDY Surefect will last longer and be fresher.

Indy Surefect is a concentrated chlorine containing powder and when undiluted, can cause chemical burns to skin and eyes. In the event of accidental contact with skin or eyes, flush liberally with water and if irritation persists, seek medical attention.

Avoid prolonged contact with aluminum and galvanized surfaces.

PACK SIZES

100*30g

