Endbac Sanitising Tablets
Chlorine Tablets for Food Surfaces and Salad Washing

Description
- Chlorine based sanitising tablets for food contact surfaces and salad washing.

Key properties
- Chlorine based.
- Fast dissolving.

Benefits
- Effective sanitising of all surfaces in kitchens and food preparation environments and for salad washing.

Use instructions
For general use. Dilute 1 tablet with 5 litres of water. Apply with a mop, sponge, cloth or spray bottle. Allow 5 minutes contact time before cleaning and rinsing with fresh water.
For heavy duty cleaning. Dilute 2 tablets with 5 litres of water. Apply with a mop, sponge, cloth or spray bottle. Allow 5 minutes contact time before cleaning and rinsing with fresh water.
For salad/vegetable washing: Dilute 1 tablet in 5lts of cold water, Ensure tablet is fully dissolved before adding salad/vegetables. Allow 10 minutes contact time, then remove from the solution and rinse thoroughly in potable water.

Typical Use Table Use Rate ppm available Chlorine
Soiled Mops 1 per 3 lts water 200
Soiled Cloths 1 per 6 lts water 100
Salad Wash (Immediate Use) 1 per 10 lts water 60
Salad Wash (Delayed Use) 1 per 5 lts water 120
Food Surface/Kitchens 1 per 5 lts water 120

Technical data
Description: White tablets
pH: 6.0-8.0

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

- Avoid contact with skin and eyes. Rinse and dry hands after use, for prolonged contact protection of the hands may be necessary. Do not mix with any other chemicals other than as advised by your JohnsonDiversey representative.
- Store upright in original closed containers in a cool place.

Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Microbiological data
- Conforms to EN1276

Available pack sizes
- 230 Tablets