Suma Bac
Detergent disinfectant

Description
Suma Bac D10 is a concentrated detergent disinfectant for cleaning and disinfection of all surfaces in food premises.

Key properties
Suma Bac D10 is a concentrated liquid detergent disinfectant which cleans and disinfects all surfaces in one step. The product is suitable for all surfaces in food premises. The combination of QAC, sequestrant and the buffer system makes this product very effective against a wide range of micro-organisms, in all water conditions. The formulation also contains surfactants, which makes the product suitable for one step cleaning and disinfection.

Benefits
- One product to clean and disinfect
- Cuts through grease and dried-on food soiling.
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security.
- Effective in all water conditions.

Use instructions
- For 2L bottle with dosing cap:
  
  Spray cleaning and disinfection:
  1. Use at a concentration of 1 dosage in a 750 ml spray bottle
  2. Remove gross soiling
  3. Spray onto surfaces
  4. Leave for at least 5 minutes
  5. Rinse food contact surfaces thoroughly with clean water and allow to air dry

  A made up solution of product in a spray bottle will be active for up to seven days. Rinse and dry bottle before refilling.

  General cleaning and disinfection:
  1. Use at a concentration of 2 dosages (40 ml) in 4L of hand hot water
  2. Remove gross soiling
  3. Apply solution with cloth or brush
  4. Leave for 5 minutes
  5. Rinse food contact surfaces thoroughly with clean water and allow to air dry

- For packaging greater than 2L the JohnsonDiversey QFM system can be used to prepare solutions in a controlled way.
**Suma Bac**

**General cleaning and disinfection:**

1. Use at a concentration of 10-15 ml per litre of hand hot water
2. Remove gross soiling
3. Apply with cloth, brush or low pressure spray equipment
4. Leave for 5 minutes
5. Rinse food contact surfaces thoroughly with clean water and allow to air dry

For heavily soiled areas, pre clean surfaces using **Suma Bac D10**.

**Technical data**

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Appearance</td>
<td>clear purple liquid</td>
</tr>
<tr>
<td>pH neat</td>
<td>10.7</td>
</tr>
<tr>
<td>pH 1% solution</td>
<td>10.3</td>
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<tr>
<td>Relative density (20 °C)</td>
<td>1.05</td>
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</tbody>
</table>

These figures are typical values and should not be interpreted as specifications

**Safe handling and storage information**

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

Store in original container. Avoid extremes of temperature.

**Product compatibility**

Under recommended conditions of use, **Suma Bac D10** is suitable for use on most materials commonly encountered in the kitchen.

**Microbiological data**

**Suma Bac D10** passed EN 1276 at a dilution of 1% in hard water (300ppm as CaCO3) and in dirty conditions (0.3% bovine albumin), 5 minutes contact time.

**Suma Bac D10** will pass an European suspension test with high soil level (1.0% bov. alb.) at a 1% concentration and contact time of 5 minutes.

**Available pack:**

10L