

## INO chef 3 DISINFECTANT AND SANITIZER

INO-CH3-4

### VALUE ADDED

- . Fights many types of different bacteria.
- . Leaves a protective film on surfaces.
- . Safe for all common applications.
- . Gross food particles and soil must be removed by a pre-flush, pre-scrape or pre-soak treatment.
- . Authorized by the Canadian Food Inspection Agency for use in registered establishments.
- . Rinse-free when diluted at less than 200 ppm or 2 ml/litre.

### APPLICATIONS

- . Staphylococcus aureus
- . Salmonella choleraesuis
- . Pseudomonas aeruginosa
- . Listeria monocytogenes

### DILUTION RATE

- . Disinfectant with rinse 1:200
- . Rinse-free Disinfectant 1:500



This disinfectant sanitizer is ideal for kitchens, the food service and transformation industry. It can be used without any danger for common application. The product is great to fight: Staphylococcus aureus, Salmonella choleraesuis, Pseudomonas aeruginosa and Listeria monocytogenes when used as per directions.

### SPECIFICATIONS

Appearance	Clear liquid
Color	Colourless
D.I.N	02282550
Format(s)	4 x 4L
P.C.P	12621
pH	9.0 - 10.0
Solids (% Brix)	13 - 14%

