Vanosure

Quat-free surface disinfectant.





Unperfumed, blended, quat-free surface disinfectant, for use in the professional food and catering industries. Effective against a range of bacteria and yeast.

Passes EN 1276, EN 13697 and EN 1650 against bacteria and yeast.

Recommended wherever there is a risk of cross contamination.

- Kills a wide range of disease causing bacteria and yeast.
- Unperfumed; ideal for use in the food and catering industry.
- Recommended for a variety of hard washable surfaces and equipment and wherever there is a risk of cross contamination.
- Can be applied by brushing, soaking or spraying.
- Suitable for use in all water types.
- Colour-coded, screen printed, trigger spray bottle available.

DISINFECTING HARD SURFACES AND EQUIPMENT:

PASSES	DILUTION	CONTACT TIME	SOILING LEVEL
EN 1276 - bactericidal	1:100	5 minutes	Dirty
EN 1650 - yeasticidal			
EN 13697 - bactericidal/yeasticidal			

Dilute concentrate with clean water at a rate of 1.0% v/v (10 ml per litre).

Remove gross soiling before disinfection.

SINGLE STAGE CLEANING AND DISINFECTION:

Apply to surface by clean cloth, brush or by immersion until all surfaces are covered. Leave on surface for a contact time of 5 minutes then rinse thoroughly with potable water. **Food contact surfaces must be rinsed thoroughly with clean water before allowing to dry.**

TWO STAGE CLEANING AND DISINFECTION:

Firstly clean surfaces and equipment thoroughly using suitable detergent and rinse with clean water. Apply solution by clean cloth, brush or by immersion until all surfaces are covered. Leave for a contact time of 5 minutes then rinse thoroughly with potable water. **For non-food contact surfaces leave for 5 minutes and allow to air dry.**

USE DISINFECTANTS SAFELY | ALWAYS READ THE LABEL AND PRODUCT INFORMATION BEFORE USE.

Vanosure is not currently available for sale in NI, ROI and Europe (pending registration).

5 L

Order Code: A152EEV2
Pack: 2 x 5 litre

25 L

Order Code: A152KEV
25 litre

PRODUCT INFORMATION:

Appearance:	Clear colourless liquid
Odour:	Unperfumed
pH - undiluted:	12.20
Shelf life:	3 years

QUALITY AND ENVIRONMENTAL ASSURANCE: This product is manufactured in the U.K. by EVANS VANODINE INTERNATIONAL PLC under an ISO 9001 Quality Management System Cert. No. FM 09535 and an ISO 14001 Environmental Management System Cert. No. EMS 506072 registered by the British Standards Institution.

REVISION DATE: 19/03/26

MADE IN BRITAIN

Scan here to view safety data information

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