



F&B Divosan G-5

Disinfectant Sanitizer

Description

Divosan G-5 is a multi-quaternary ammonium solution that sanitizes, deodorizes, and disinfects hard, nonporous food contact surfaces found in dairies, beverage, meat and poultry processing plants.

Effective

- Reduces or eliminates most bacteria when used as directed
- Handles up to 500 ppm water hardness

Easy-to-Use

- Liquid formula makes it easy to prepare use concentrations
- Apply use solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces

Phosphate Free

- Does not contribute phosphorus to effluent
- Acceptable for use in geographies that restrict phosphates

Discussion

Divosan G-5 is an economical, concentrated multi-quaternary ammonium sanitizer. It possesses antimicrobial properties against bacteria making it an excellent sanitizer for a wide range of applications in dairies, beverage, meat and poultry processing facilities.

Divosan G-5 is effective against *Escherichia coli*, pathogenic *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Staphylococcus aureus*, *Klebsiella pneumoniae*, *Salmonella choleraesuis*, *Shigella sonnei*, *Yersinia enterocolitica*, *Campylobacter jejuni*, *Listeria monocytogenes*, *Pseudomonas aeruginosa*, *Salmonella choleraesuis*, *Pseudomonas cepacia*, *Salmonella typhi*, *Trichophyton mentagrophytes*, *Influenza A2/Hong Kong, Herpes Simplex Type 1, Vaccinia, and Herpes Simplex Type 2. This product is effective against Avian Influenza virus, Avian Infectious Bronchitis virus, Pseudorabies virus, Canine Distemper virus, Newcastle Disease, Marek's Disease Virus, and Infectious Bronchitis Arkansas 99' Virus.



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Use Instructions

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

DILUTION:

Disinfection: (1:213) 18ml/4L of water (450 ppm active quat)

Sanitizer: (1:512) 8ml/4L of water (200ppm active quat)

Before use in federally inspected food processing establishments, poultry processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected. At sanitizing use level (200 ppm) a potable water rinse is not required following use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces minimizes the probability of contaminating food during preparation, storage or service which could harbour hazardous microorganisms. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the potential for the transfer of organisms, either directly or indirectly through food.

To prevent cross-contamination, food contact surfaces of equipment shall be washed, rinsed and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment shall be washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Directions for Food Processing Equipment and Dairies: Clean and rinse equipment thoroughly, then apply sanitizing solution of 8 mL of this product per 4 L of water (200 ppm active). No rinse is required.

Beverage Dispensing Equipment Sanitizer Directions: Fill equipment with solution of 8 mL of this product per 4 Litres of water (200 ppm active). Allow solution to remain in equipment for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

Sanitary Filling Equipment Sanitizer Directions: Prepare a solution of 8 mL this product per 4 L of water (200 ppm active) for final washer and rinse applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required.

Storage Tank Sanitizer Directions: Prepare a solution of 8 mL of this product per 4 Litres of water (200 ppm active) for mechanical

and automated systems. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse. No rinse required. Reuse solution for cleaning only.

Sanitizing Egg Shells Intended for Food: To sanitize previously cleaned food-grade eggs in shell egg and egg product processing plants, spray with a solution of 8 mL of this product per 4 Litres of warm water (200 ppm active). The solution should be warmer than the eggs, but not to exceed 54 °C. Wet eggs thoroughly and allow to drain. Eggs sanitized with this product shall be subjected to a potable water rinse only if they are to be broken immediately for use in the manufacture of egg products. Eggs should be reasonably dry before casing or breaking. The solution should not be reused for sanitizing eggs.

NOTE: Only clean, whole eggs can be sanitized. Dirty, cracked or punctured eggs cannot be sanitized.

Sanitizer Directions for Non-Food Contact Surfaces: Preparation of sanitizer use solution: Add 8 mL of this product per 4L of water (200 ppm active) to sanitize hard, nonporous surfaces. Apply sanitizer use-solution to pre-cleaned, hard non-porous surfaces with a cloth, mop, sponge, sprayer or by immersion. For sprayer applications, use a coarse mist pump. Spray 15-20 cm from surface, rub with brush, sponge or cloth. Do not breathe spray mist.

NOTE: With spray applications, cover or remove all food products. Treated surfaces must remain wet for 1 minute, then wipe with sponge, mop or cloth or allow to air dry.

Shoe Bath Sanitizer Directions: To prevent tracking harmful organisms into animal areas, shoe baths containing 2.5 cm of freshly made disinfectant solution should be placed at all entrances to building and hatcheries. Scrape shoes and place in 18 mL of this product per 4 Litres of water solution (450 ppm) for 60 seconds prior to entering area. Change the solution in the bath daily or when solution appears diluted or soiled.

Disinfectant Directions: Add 18 mL of this product per 4 Litres of deionized water (450 ppm active) to disinfect hard, non-porous surfaces. Apply disinfectant use-solution to pre-cleaned hard (inanimate) non-porous surfaces thoroughly wetting surfaces as recommended and required, with a cloth, mop, sponge, coarse sprayer or by immersion. For sprayer applications, use a coarse mist pump. Spray 15-20 cm from surface, rub with brush, sponge or cloth. Do not breathe spray mist.

NOTE: With spray applications, cover or remove all food products.

Treated surfaces must remain wet for 10 minutes. Then wipe with sponge, mop or cloth or allow to air dry. Prepare a fresh solution daily or when use solution becomes visibly dirty.



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Poultry and Swine Premise Disinfection: Remove all animals and feeds from premises, trucks, coop, and crates. Remove all litter, droppings and manure from floors, walls and surfaces of facilities occupied or traversed by animals. Empty all troughs, racks and other feeder and watering appliances. Thoroughly clean all surfaces with soap or detergent and rinse with water. Use 18 mL of this product per 4 Litres of water (450 ppm active). Saturate surfaces with the recommended disinfection solution for a period of 10 minutes. Ventilate buildings, coops, and other closed spaces. Do not house animals or employ equipment until treatment has been absorbed, set and dried. Thoroughly scrub treated feed racks, troughs, automatic feeders, fountains and waterers with soap or detergent, and rinse with potable water before reuse.

Hatcheries: Thoroughly clean all surfaces with soap and detergent and rinse with water. Use 18 mL of this product per 4 Litres of water (450 ppm active) to treat hatchers, setters, trays, racks, carts, sexing tables, delivery trucks and other hard surfaces. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more.

Vehicles: Thoroughly clean all surfaces with soap and detergent and rinse with water. Clean all vehicles including mats, crates, cabs, and wheels with high pressure water and this product. Use 18mL per 4 Litres of water (450 ppm active) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more and allow to air dry.

Dressing Plant Disinfection Directions: Thoroughly clean all surfaces with soap and detergent and rinse with water. Disinfect equipment, utensils, walls and floors in poultry and animal dressing plants with a solution of 18 mL of this product per 4 Litres of water (450 ppm active). Equipment and utensils must remain wet for 10 minutes then thoroughly rinsed with potable water before operations are resumed. Disinfect offal rooms, exterior walls and loading platforms of dressing plants.

Vehicles: Thoroughly clean all surfaces with soap and detergent and rinse with water. Clean all vehicles including mats, crates, cabs, and wheels with high pressure water and this product. Use 18 mL per 4 Litres of water (450 ppm active) to treat all vehicles. Leave all treated surfaces exposed to disinfectant solution wet for 10 minutes or more and allow to air dry.

Technical data

Certification	DIN 02411822
Color/Form	Clear light yellow liquid
Scent	Quaternary
Specific Gravity	0.99
%P	0.0
pH (neat)	7.0

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

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Test Kit

Test Kit # 409882

Precautionary Statement

Refer to current Material Safety Data Sheet.