



Nonfood Compounds
Program Listed (D1)
(Registration #142317)
Not registered for use in the
United States of America

Product Specification Report

1.0/70950002/0520

Powerful detergent and sanitizer

DEBAC SWIPES

Convenient sanitizing wipes

FEATURES:

Effective	Effective against a wide range of bacteria, fungus and viruses, including enveloped like coronaviridae
Food safe	Suitable for the food preparation and manufacturing industries
Versatile	Clean, sanitize and remove undesirable odours in one operation
Convenient	The convenient way to clean and sanitize food preparation areas, machinery, tables, microwaves, refrigerators and other hard surfaces
Easy to use	Pull open lid and remove wipe. Clean the surface and discard wipe into a suitable container

APPLICATIONS:

Recommended for cleaning and sanitizing surfaces, machines and tools. Can be used in the food preparation and manufacturing industries, hospitals, kitchens, toilets, bathrooms and many more where hard surface sanitization is needed

SPECIFICATIONS:

Form Impregnated cloth
Colour Clear liquid on white cloth
Odour Almost odourless
Flash point Not flammable
Density (20 °C) 1.0 (liquid)
pH (20 °C) Approximately 11 (liquid)

PRECAUTIONS FOR USE:

Ensure that the lid is closed when not in use.
For further information see MSDS.

INSTRUCTIONS FOR USE:

Pull open lid and remove wipe. Clean the surface and discard wipe into a suitable container.

SANITIZING ACTIVITY:

Actives	Pathogen	Test Reference	Contact Time
Bacteria	P.aeruginosa, S. aureus	EN1040 EN1276 EN13697	Minimum of 5 minutes
	E.coli, E. hirae	EN1276 EN13697	
Fungus	A. niger, C. albicans	EN1650	Minimum of 15 minutes
Virus	Avian influenza virus, Influenza A, Encapsulated coronaviridae type Hepatitis-B,	EN14476	15 to 120 minutes

COMPATIBILITY:

Compatible with all non-alkaline sensitive surfaces.

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.



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