

# BOWSTAR CLEAN CATERING CONCENTRATE

## SANITISER CONCENTRATE



- **KILLS MRSA, Salmonella, Listeria and E.coli**
- **Kills 99.999% of bacteria (passes BS EN 1276 at 0.6%)**
- **Safe on food contact surfaces**

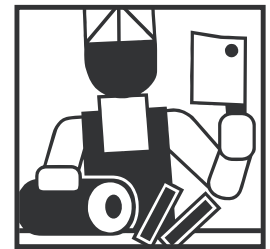
Code: 87.1003

### Kills 99.999% of bacteria (Passes BS EN 1276 :1997).

Contact time: 60 seconds \* Conditions: Clean Kill Rate: 99.999%  
Contact time: 5 Minutes Conditions: Dirty Kill Rate: 99.999%  
Certificate: Silliker - Certificate No: 03040171

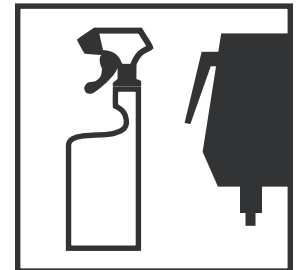
### Effective against MRSA (Passes BS EN 1276:1997).

Contact time: 5 Minutes Conditions: Clean & Dirty Kill Rate: 99.999%  
Certificate: MgsLaboratories - Certificate No: MGS: 13475 / SO No: 1258



## USES

Safe for use on stainless steel, galvanised steel, aluminium, copper, bronze, zinc, plastic, glass, stone, PVC and wood.



## DIRECTIONS

Fill with 500ml of water and inject 1 measure (10ml) of concentrate.  
Spray onto surface, allow 60 seconds contact time and wipe off with dry wipe - do not rinse with water. Do not spray directly on food.

*Use biocides safely. Always read the label and product information before use.*

pH in use



## PACK SIZES



2L