F104: AMPHOCLEN

heavy duty sanitiser cleaner certified to EN 1276

Description of product

The ideal food plant cleaner sanitiser. Fully tested with proven effectiveness against Gram+ve and Gram-ve bacteria, passes EN1276 Disperses and dissolves fats, blood stains, shortenings in food processing/catering. Controlled foam for scrubbing and wall washing, even pressure washing. Highly concentrated and economical in use. Safe on aluminium



iNsight Supported

iNsight is Selden's interactive product selection and training system. Enables the user to create full COSHH training kits, wallcharts, task cards and more. visit http://www.selden.co.uk/insight

iNsight recommended product uses

Catering - damp mopping

Catering - deep cleaning / sanitising of processing

areas (lance)

Catering - deep cleaning of kitchens and food processing areas

Catering - deep fat fryer cleaning

Catering - extractor and filter cleaning

Catering - fridge cleaning (walk in)

Catering - hard surface cleaning (spray and wipe)

Catering - hard surface cleaning / degreasing

(damp wiping)

Product Hazards and PPE Requirements Danger



Risk Phrases

Causes severe skin burns and eve damage

Safety Phrases

Keep out of reach of children. Do not breathe spray. Wash hands thoroughly after handling. Wear eye protection, protective gloves, protective clothing. IF SWALLOWED: rinse mouth. Do NOT induce vomiting. IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do, Continue rinsing, Get immediate medical attention. Store locked up.

Technical Data

A blend of nonionic, cationic and amphoteric surfactants, soil suspending and sequestering agents for Composition

use in both hard and soft water

Appearance Clear liquid Colour Colourless Cloud Point Density 1.06 >13.5 nН

Fragrance Odourless

Conditions

Stability 2 years in a unopened container

All biocides/disinfectant/preservatives contained within Selden products fully comply with the EU Statutory Biocidal product Directive 98/8/EC, ensuring a high level of protection for humans, animals and the







SELDEN

formulating testing manufacturing

> the highest standards

Environmental Profile

Biodegradability

All surfactants contained in Selden Products meet the requirements of the EU Detergent Directive 2005 -2004/648/EC. This requires all surfactants to break down both • If it can be recycled, it will be recycled. quickly and completely into harmless material such as CO2 . Our chemicals policy exceeds regulatory requirements

Selden Environmental Charter

. We set ourselves industryleading standards.

typical dilution

see label

see label

 $1 \cdot 30$

see label

see label

see label

see label

1:50

- Selden minimises wastage, packaging and transportation.
- . We don't expect other people to clean up after us.
- . Conserving energy, preserving resources.
- . By being innovative, we strive to do better.
- . We like to work in partnership with our clients. Visit our website for more information

External Accreditations

9001 - Quality System 14001 - Environmental System

18001 - Health & Safety System IPPC Certified Manufacturer

Sustainability Product conforms with the DEFRA endorsed Sustainable Cleaning



COSHH+ Supported

Selden's bespoke COSHH awareness and product training tool. Users specify the products in use and instantly generate a full training pack to enable quick and effective staff training.



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