

E043 : DYMAGIENE

DEODORISING SANITISER CLEANER

DYMAGIENE	E043
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deodorising sanitiser cleaner

description	
application	DYMAGIENE is a general purpose cleaner for use on most hard surfaces. DYMAGIENE will kill bacteria such as Escherichia coli
directions	For general purpose cleaning and sanitisation, 1 part DYMAGIENE is diluted with 40 parts of hot or cold water. This mixture is wiped, sprayed or mopped onto the surface to be cleaned. For sanitisation of sick rooms, nurseries, sinks and toilets, a dilution of 1 part DYMAGIENE with 20 parts of water is used. This strength of solution can be used to clean and sanitise cleaning equipment and cloths. A dilution of 1 part DYMAGIENE with 60 parts of water may be used for light duty cleaning. PROTECT FROM FROST

Technical

Composition	A blend of nonionic surface active agents, alkali builders, chelating agents, biocides and perfume
Appearance	thin clear liquid
Colour	colourless
Cloud Point	50
Density	1.035
Fragrance	Green floral
Stability	2 years in a unopened container

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 quickly and completely into harmless material such as CO2 and water.

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

Product is for professional use only.

Laboratory Test Results

microorganism	description	test method	tested by	contact time (mins)	conditions	% kill rate	dilution
Escherichia coli	Common food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 60
Escherichia coli	Common food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Dirty	99.999	1 / 40
Staphylococcus aureus	Bacterial food poisoning and skin infections	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 100
Staphylococcus aureus	Bacterial food poisoning and skin infections	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Dirty	99.999	1 / 100
Salmonella typhimurium	Food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 60
Salmonella typhimurium	Food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Dirty	99.999	1 / 40
Listeria monocytogenes	Food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 100
Listeria monocytogenes	Food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Dirty	99.999	1 / 100
MRSA	Methicillin resistant strain of Staph. aureus	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 100
MRSA	Methicillin resistant strain of Staph. aureus	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Dirty	99.999	1 / 100
Enterococcus hirae	Food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	5 min	Clean	99.999	1 / 100