

# Cleanline Foodsafe Sanitiser

A multi purpose cleaner suitable for use on most surfaces. Ideal for use in kitchens, food preparation areas and hospitals.

## DIRECTIONS:

- Dilute 1:10 with cold water for sanitising food contact surfaces and trigger bottles.
- Dilute 1:50 with hot water for general cleaning.
- Allow 30 seconds contact time to sanitise surface.
- Rinse cloth in clean water and repeat process to sanitise surface.
- Dry thoroughly with paper wipe and allow to air dry.

## QUALITY ASSURANCE:

Produced under ISO 9001 Quality Management System & ISO 14001 Environmental Management System. This ensures our products and services are of the highest possible standard.

This product has not been tested on animals.

## BIODEGRADABILITY:

All surfactants used in Cleanline products comply with the current European regulations concerning biodegradability & protection of the environment.



**ORDER CODE:**

**4 x 5ltr – 800-216-4004**