

# **NEW POWERQUAT**

### **Twin Chain Quaternary Sanitiser** for the Food Processing Industry

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Issued: February 9, 2016

**Product Data Sheet** 

Product Code: POW

# What is Powerquat?

POWERQUAT is a concentrated sanitiser based on twin-chain guaternary ammonium compound. It is a strong and versatile sanitiser for use in food-processing and beverage plants, dairies and meat-processing works.

### Key Benefits

- Very strong and effective on gram positive and gram negative bacteria.
- Wide applications in surface disinfection
- ✓ Effective on bacteria, mould and algae
- Odourless to suit food-processing areas
- ✓ Enables rinse-free sanitising at 1:500
- $\checkmark$ Solutions are non-toxic
- ✓ Safe to use on all metal food processing equipment
- Applied by foaming, fogging, spraying or soaking

# How Does It Work?

POWERQUAT is a twin-chain guaternary-ammoniumbased sanitiser that has broad germ-killing capabilities. It also possesses some surface active properties that provide some detergency and good surface-wetting characteristics. Quaternary ammonium compounds are effective at destroying bacteria, moulds, fungi and algae. POWERQUAT is a low-toxicity product that is stable to light and heat. Its potency does not decline over time.

## For Use On ...

POWERQUAT is a concentrated food-grade sanitiser for use in kitchens and food processing areas. It is an excellent sanitiser for sanitising general surfaces, pots and pans, floors, filling machines, cookers, tables, nonporous cutting implements, conveyor belts and mixing pans. When sanitised with POWERQUAT these items are rendered free from bacteria.

### Approvals

POWERQUAT has passed independent laboratory tests for biocidal performance against: pseudomonas aeruginosa, staphylococcus aureus and Escherichia coli. POWERQUAT achieved excellent kill rates after 5 minutes contact time. For more information, please consult your Agar representative.

POWERQUAT is suitable for use in Category 6 as a Sanitiser (non-rinse) for use in all departments of establishments registered under the Export Control Act 1982 Export Meat Orders by the Australian Quarantine and Inspections Service (AQIS) for preparation of meat and meat products for export.

# **Technical Data**

## Properties



COLOUR - Colourless transparent liquid **ODOUR** – Odourless pH = 6.5 - 7.5FOAM – Low foam SOLUBILITY - Completely soluble in water

## **Environmental Care**

POWERQUAT conforms with all statutory environmental requirements. It is based on safe

ingredients selected to perform efficiently so there is no waste or damage. POWERQUAT is non-flammable. POWERQUAT containers

will be cleaned and reused if returned to Agar Cleaning Systems Pty Ltd, significantly reducing plastic usage and waste. They can also be recycled.

## Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems -Requirements". First Certified: 30 April 1996 SAI Certificate No.: QEC7358

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.



MELBOURNE Agar Cleaning Systems P/L 12-14 Cope Street Preston VIC 3072 Ph: (03) 9480 3000

ADELAIDE Agar Cleaning Systems P/L Unit 1, 59-63 Mooringe Ave Plympton SA 5038 Ph: (08) 8293 2020

BRISBANE Agar Cleaning Systems P/L Unit 14, 28 Bangor Street Archerfield QLD 4108 Ph: (07) 3274 3438

SYDNEY

Agar Cleaning Systems P/L Unit 4, 25 George Street North Strathfield NSW 2137 Ph: (02) 9743 6020

PERTH Briskleen Supplies 38 Mulgul Road Malaga WA 6090 Ph: (08) 9249 4566



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# Application

- If POWERQUAT has been diluted to 1 in 500 (0.2%), it is not necessary to rinse after use. If used stronger than 0.2%, rinsing with potable water is required.
- Before sanitising with POWERQUAT, all surfaces must be cleaned with an Agar detergent such as PRESTO and then rinsed with potable water.
- PROCESSING EQUIPMENT: Dilute POWERQUAT to 1 in 500 (this is 40 mls of POWERQUAT per 20L of water) then spray or soak all cleaned surfaces with this solution. Ensure contact for at least 1 minute. Rinsing is not required for this dilution rate, but treated surfaces should be adequately drained before processing operations resume.
- FLOORS AND WALLS: Dilute POWERQUAT to between 1 in 250 and 1 in 125 (this is 80 to 160 mls per 20L of water) depending on degree of contamination. Apply solution with foamer, sprayer, cloth, mop or sponge. Prevent direct contact with foodstuffs. Leave the solution in contact with surface for at least 1 minute to kill any bacteria.
- DRAINS: For soaking of drains, dilute POWERQUAT to 1 in 100 (this is 200mls per 20L of water).
- FOOT BATHS: Dilute POWERQUAT to 1 in 100 to 1 in 50 (this is 200 to 400 mls per 20L of water). Discard this solution when it has become visibly soiled.
- FOGGING: Dilute POWERQUAT to 1 in 100 (this is 200ml per 20L of water) and use 1 litre of solution per 50 cubic metres of air volume. (Please note: Fogging should only be done according to a documented procedure that safeguards the personnel and the foodstuffs in the vicinity. Rinsing
  - will be required at this dilution rate.)

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RECIRCULATION (CIP) SANITISING: Dilute to 1 in 100 (this is 200mls per 20L of water at 50° to 80°C. Recirculate for 10 to 20 minutes depending on the degree of soilage. Flush with potable water to rinse.

### Storage of diluted product:

To ensure the best results when using POWERQUAT:

- I. Once the product has been diluted with water, use within one month.
- 2. When making a new solution, always use a clean, dry container. It is good practice to discard the old solution, wash out the container, let it dry overnight then add the fresh solution to the clean, empty container.
- 3. Do not "top up" old solutions with new solutions as this can lead to contamination.
- 4. Do not mix POWERQUAT with soap or any other chemicals as this may de-activate the sanitiser.



The Chemistry of Cleaning

ABN 80 004 726 890

### DECLARATION FOR CLEANING CHEMICALS FOR USE IN FOOD PROCESSING FACILITIES

Vendor Name: Agar Cleaning Systems Pty Ltd

Vendor Address: 12-14 Cope Street, Preston, Victoria, AUSTRALIA 3072

Vendor Telephone No.: 03-9480-3000

Manufacturer of Hazardous Substance: Agar Cleaning Systems Pty Ltd

Names of Cleaning Chemical:

#### • Powerquat Sanitiser

Intended use of Hazardous Substances:

Cleaning and/or sanitising all hard surfaces in and adjacent to food preparation and storage areas. Suitable for direct contact with food preparation surfaces.

I, Paul Ross Agar, Director of Agar Cleaning Systems Pty Ltd, the vendor of the above cleaning compound, declare that the compound listed above is 'fit for purpose' as a cleaning compound for which they are to be used as outlined on the product label, Product Data Sheet, or specified in a Cleaning Procedure.

1) If used in accordance with the directions on the label, the chemical compound:

a. will not deleteriously affect food or food products

b. will not cause undue health hazards

2) Food products and packaging materials must be removed from the room or carefully protected and after using these compounds, surfaces must be thoroughly rinsed with potable water.

3) The use of the chemical cleaning compound complies with:

a. the relevant standards set out in the Australian Food Standards Code, 3.2.2 Food Safety Practices and General Requirements.

This Declaration is rendered invalid by:

1. Any change in the formulation of the above cleaning chemical,

2. Any change in the instructions for use in the above cleaning chemical,

3. Any incorrect and/or unintended use of the above chemical.



MELBOURNE Agar Cleaning Systems Pty Ltd 12-14 Cope Street PRESTON VIC 3072 Tel: (03) 9480 3000 ADELAIDE Agar Cleaning Systems Pty Ltd Unit 1, 59-63 Mooringe Avenue NORTH PLYMPTON SA 5037 Tel: (08) 8293 2020 SYDNEY Agar Cleaning Systems Pty Ltd Unit 4, 25 George Street HOMEBUSH NSW 2140 Tel: (02) 9743 6020 BRISBANE Agar Cleaning Systems P/L Unit 14, 28 Bangor Street ARCHERFIELD QLD 4108 Tel: 1800 789 867 PERTH Brickloop

Briskleen Supplies Unit 5, 7 Agett Road MALAGA WA 6090 Tel: (08) 9249 4566

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Website: www.agar.com.au

E-mail: sales@agar.com.au

Signature of vendor .......

Date 26, 2, 2016

### Declaration of qualified chemist

The hazardous substance identified above, when used in accordance with the directions on the label:

- is fit for the purpose for which it is to be used;
- will not contaminate food, meat and meat products.

Printed name of qualified chemist:

Paul Ross Agar

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CRI

B.Sc., Dip. Ed., B.A

gor

Qualifications of qualified chemist:

Signature of qualified chemist: ...

Date: February 26, 2016

\*



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#### PERTH

Briskleen Supplies Unit 5, 7 Agett Road MALAGA WA 6090 Tel: (08) 9249 4566

E-mail: sales@agar.com.au