

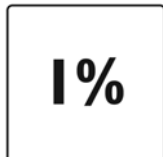
KILCO QUAT

QAC BASED TERMINAL DISINFECTANT DESIGNED FOR
USE IN THE FOOD AND BEVERAGE INDUSTRY

- Evaluated for Non-Rinse use at 1 & 2% by Campden BRI
- Odourless and non-tainting
- Broad spectrum efficacy - tested to EN1276 & EN1650
- Effective at low temperatures and in hard water areas



RECOMMENDED USAGE



Kilco Quat is designed for use in the food industry as a terminal disinfectant. It can be used on processing equipment, food preparation tables, floors, walls and doors. Kilco Quat can be used in hot or cold water following cleaning using a detergent. Kilco Quat is suitable for use on all surfaces including conveyors and utensils.



For Terminal Disinfection: After removal of all soiling followed by rinsing, Kilco Quat should be applied manually or by spray applicator at a dilution of 1%.

Kilco Quat can also be used at this rate for cleaning and disinfecting lightly soiled components after dismantling.

- Storage:** Store in a dry place
- Pack Size:** 25, 200 & 1000 litres
- Shelf Life:** 2 years from date of manufacture



FOR HEALTH & SAFETY INFORMATION, REFER TO THE SAFETY DATA SHEET

KILCO (INTERNATIONAL) LTD.
BROOMHOUSES 2 INDUSTRIAL ESTATE
OLD GLASGOW ROAD, LOCKERBIE.
DG11 2SD

Tel: +44 (0) 1576 205 480
Fax: +44 (0) 1576 205 483
Email: enquiries@kilco.co.uk