

## Detergent disinfectant

### Description

Suma Bac D10 is a highly concentrated detergent disinfectant for cleaning and disinfection of all surfaces in food premises, e.g. food preparation surfaces and fridge handles.

### Key properties

Suma Bac D10 is a combination of a Quaternary Ammonium Compound, a sequestrant and a buffer system making this product very effective against a wide range of micro-organisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power.

### Benefits

- Suma Bac D10 can be used to clean as you go when used as directed.
- Cuts through grease and dried-on food soiling
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
- Effective in all water conditions

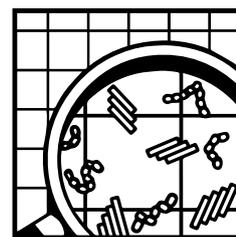
### Use instructions

#### Spray cleaning and disinfectant:

1. For 750ml spray bottle use one dose into bottle filled with water.
2. Remove gross debris.
3. Spray D10 solution and wipe clean.
4. Re-spray D10 solution and leave for a minimum of 30 seconds contact time.
5. Wipe the surface.
6. Rinse and wipe dry.
7. A made up bottle of Suma Bac D10 will be active for a minimum of 7 days. Rinse and dry bottles before refilling.

#### Soak cleaning and disinfectant: Please refer to your Food Safety Plan or HACCP assessment to identify areas where clean as you go is sufficient or where there is a requirement to disinfect:

1. For buckets use 2 doses into 3L of water.
2. Remove gross debris from surface.
3. Apply solution with cloth or brush or place item in solution.
4. Leave for 5 minutes, wipe clean and rinse to remove residue.
5. Allow to air dry.





Diversey™



suma® Bac

D10

#### Technical data

Appearance: clear purple liquid

pH value (neat): 11

pH Value (in use): 10,3

Relative density (20°C): 1,05

*The above data is typical of normal production and should not be taken as a specification.*

#### Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; [sds.diversey.com](https://sds.diversey.com). Store in original closed containers away from extremes of temperature.

#### Product compatibility

Under recommended conditions of use, Suma Bac D10 is suitable for use on most materials commonly encountered in the kitchen.

#### Microbiological data

Suma Bac D10 passed EN 1276; 2009 at a dilution of 1% in hard water (300ppm as CaCO<sub>3</sub>) and in dirty conditions (0.3% bovine albumin), in 5 minutes.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% in hard water (300ppm as CaCO<sub>3</sub>) and in clean conditions (0.03% bovine albumin), in 30 seconds.

Suma Bac D10 passed EN 14476:2005 (Avian Influenza Virus) at a dilution of 1% for clean conditions in 5 minutes and for dirty conditions in 10 minutes.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% on *L. monocytogenes* NCTC10357 and *Campylobacter jejunii* NCTC 11322. A 5 logarithmic reduction was shown under dirty conditions at 20°C in 30 seconds.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% on *S. enterica* NCTC10653. A 5 logarithmic reduction was shown under dirty conditions at 20°C in two and a half minutes.

Suma Bac D10 passed EN 1650 (February 1998) at a dilution of 0.5% v/v against *Candida albicans* at 20 °C under dirty conditions (0.3% bovine albumin) in 15 minutes.