



ISEU-151-03

**ALL SURFACE CLEANER
AND DEGREASER, FOOD SAFE**



CLEANING AND DEGREASING RANGE



Description

Nu-Kleen All Food Safe™ is a biotechnology-based all surface cleaner and super-degreaser for the food industry. It quickly cleans and deep-degreases most surfaces. "Food contact" approved.

Applications

Nu-Kleen All Food Safe™ is ideal for cleaning and degreasing counters, walls, floors, work tables, cutting tables, cutting tools, utensils, accessories and equipment. It is the ideal solution for the preliminary deep-degreasing that is essential to effective disinfection. **FOR PROFESSIONAL USE.**



Directions

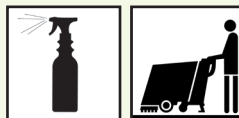
Nu-Kleen All Food Safe™ is a concentrated cleaning product. Dilute with cold water in a bucket or a spray bottle. Wipe surfaces with a clean microfiber cloth, a soft scrub pad, a brush or a flat mop head. Rinse after use. REMEMBER THAT IF YOU DO NOT CLEAN EFFECTIVELY YOU CANNOT DISINFECT EFFECTIVELY.

Degreasing food contact surfaces: Use according to the steps set out in your cleaning programme. ① Take off any removable parts. ② Using a squeegee, remove any excess food residue. ③ Rinse all surfaces with plenty of potable water. ④ Dilute at 1:100 in lukewarm or cold potable water. ⑤ Apply with a foam gun, spray bottle or other suitable equipment. ⑥ Rub or scrub to create a lather and dislodge any soil. ⑦ For increased food safety, let stand 5 minutes. ⑧ Rub or scrub again as needed. ⑨ Rinse all surfaces with plenty of water. ⑩ Proceed to the sanitation or disinfection step according to your HACCP programme. Food contact surfaces must be rinsed with potable water before being used again.

Cleaning non-food-contact surfaces (windows, counters, shelves, etc.): ① Using a squeegee or a clean, dry towel, remove any excess food residue. ② If possible, rinse all surfaces with plenty of potable water. ③ Dilute at 1:200 in lukewarm or cold potable water. ④ Apply with a foam gun, spray bottle or other suitable equipment. ⑤ Scrub and wipe to remove any soil. ⑥ Only if necessary, proceed to the sanitation or disinfection step according to your HACCP programme.

Cleaning and degreasing floors: ① Using a squeegee, remove any excess food residue. ② Rinse all surfaces with plenty of potable water. ③ Dilute at 1:100 in a bucket with lukewarm or cold potable water. ④ Apply liberally with a foam gun, spray bottle or other suitable equipment. ⑤ Rub or scrub to create a lather and dislodge any soil. ⑥ For increased food safety, let stand 5 minutes. ⑦ Rub or scrub again as needed. ⑧ If necessary, rinse all surfaces with plenty of water.

Soaking utensils and serveware: **Nu-Kleen All Food Safe™** can also be used for soaking and cleaning utensils and serveware. ① Dilute at 1:50 in lukewarm water. ② Soak utensils and serveware for at least 15 minutes before washing.



Dilution table

	1:50 - 1:100 - 1:200
	2% - 1% - 0.5%
	20 - 10 - 5ml/1L
	100 - 50 - 25ml/5L



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Cleaning tips



Always clean from the cleanest to the dirtiest area and from the top to the bottom ■ For better food hygiene, concentrate your efforts on cleaning effectively ■ Limit the use of disinfectants to critical surfaces and adopt the principle of Rational Disinfection (for more information on this subject, ask your Innu-Science sales manager) ■ Always work with clean, well-maintained tools ■ Follow the suggested dilutions ■ Follow the suggested contact times ■ Make sure not to omit any rinsing steps.

Respect for the environment



Tips for being greener

Follow the suggested procedures and dilutions ■ Limit use of chlorinated products (bleach) ■ Concentrate your efforts on cleaning effectively ■ Never mix products ■ Train staff on the environmental impact of their work.



Environmental benefits

Reduced environmental stress ■ Low aquatic toxicity and readily biodegradable (according to OECD 301 series tests) ■ Reduced chemical waste ■ Concentrated product: reduced transportation (GHG) and packaging ■ No VOCs: reduced GHGs ■ Reduced energy use (effective cleaning without hot water).

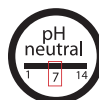
Fits perfectly into any organisation's efforts to be more eco-responsible by going green.

Composition

5-15% non-ionic surfactants, <5% amphoteric surfactants, preservative.
May contain enzymes.

Properties

Amber liquid, odourless.



Regulatory compliance

Canadian Food Inspection Agency (CFIA) - Food contact surfaces

Regulation (EC) No 648/2004 on Detergents

Regulation (EC) No 344/2005 on Ecolabel Criteria

Directive 1999/45/EC and Amendments on Dangerous Preparations

Regulation (EC) No 1907/2006, Annex II on Safety Data Sheets

REACH Regulation (EC) No 1907/2006



Irritating to the eyes.

Not regulated by the regulation on transport of dangerous goods.

Xi R36

Material safety data sheet available upon request. Read it before using this product.

Safety advice: S25- Avoid contact with eyes. **S26-** In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.

Packaging codes

ISEU-151-03-1002 8 X 1 litre dosing
ISEU-151-03-1005 1 X 5 litres
ISEU-151-03-1010 1 X 10 litres
ISEU-151-03-1025 1 X 25 litres



Technology

The technology behind **Nu-Kleen All Food Safe™** is based on combining readily biodegradable surfactants and fermentative extracts. The precise combination of ingredients gets powerful degreasing results without the need for solvents or high pH levels. The fermentative extracts attack soil instead of emulsifying with it.

Certification



Better for the environment...

- Reduced impact on aquatic life
- Reduced use of hazardous substances
- Clear user instructions

...better for you.

EU Ecolabel : FR/020/29

For more information,
visit the following website:
<http://ec.europa.eu/ecolabel>

AFNOR Certification

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