Highly effective disinfectant for open plant hygiene applications

Description

SU 321 is a disinfectant mixture specially developed for open plant hygiene applications in the Processed Food, Beverage and Dairy industries.

Key properties

SU 321 is based on a concentrated blend of biocides, builders and sequestering agent. This product shows excellent disinfecting properties against most vegetative forms of micro-organisms including Gram-positive and Gram-negative bacteria and yeasts.

SU 321 is recommended for single-stage hygiene application of floors, walls, utensils, equipment and other food contact surfaces and is suitable for use in meat and poultry processors, snack foods, dairies, beverage plants and most other types of food processing operations.

SU 321 can be used manually and by soak or spray application.

Benefits

- One product for complete hygiene saving time and effort
- Excellent broad spectrum disinfectant
- Suitable for use in soft or hard water
- Non-taint

Directions for use

Use SU 321 at concentrations between 0.25 - 5 % v/v depending on the type and degree of soiling. Always rinse thoroughly after use. Always rinse thoroughly after use. For specific details please refer to individual method cards.



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Technical data

Appearance Clear, colourless to pale yellow liquid

pH (1% solution at 25°C) 11.0 - 12.0 Chemical Oxygen Demand (COD) 444 gO₂/kg Nitrogen Content (N) 10.8 g/kg Phosphorous Content (P) none

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

Microbiological data

EN 1276 : passed at 0.75 % dilution in hard water (300ppm as $CaCO_3$), low soil (0.3 % bovine albumin) and 5 minutes contact time.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures and humidity.

Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

Product compatibility

SU 321 is safe for use on the materials commonly found in the processed food industry when applied under the recommended conditions. Always rinse surfaces thoroughly after use. In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Test method

Available.

Available pack size

SKU code Pack size
HHSARA1 25 Kg Drum

Hazard identification



IRRITANT

For More Information

Please contact your local Diversey representative.

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Only for professional users / specialists. The manufacturer guarantees the quality of this product. Application recommendations are based on tests and practical experience; the manufacturer declines all responsibility for damages from improper product use.