



AP 2-11

SU 319

Broad spectrum terminal disinfectant for open plant applications

SU 319 is a terminal disinfectant specially formulated for open plant cleaning applications throughout the food , beverage and dairy industries.

Key properties

SU 319 is a general purpose disinfectant based on Quarternary Ammonium Compounds (QAC). It provides excellent disinfectant activity against most vegetative forms of micro organisms including Gram positive and Gram negative bacteria and yeasts.

SU 319 is recommended for application in all open plant processes. It should be applied after surfaces have been thoroughly cleaned and rinsed. It can be used for disinfecting floors, walls, utensils and other food/ product preparation equipment and is suitable for use in meat and poultry processors, snack foods, dairies and most type of foods processing operations.

SU 319 is suitable for manual, soak or spray circulation applications. SU 319 is suitable for use in hard water.

Benefits

- Excellent general purpose disinfectant
- · Specially formulated for the Food and Beverage industry
- Non-corrosive
- · Non tainting, use on food contact surfaces
- · Effective in soft and hard water





SU 319 VT AP 2-1R

Directions for use

Use SU 319 at concentrations between 0.5 - 2% v/v depending on application. Always rinse thoroughly after use. For specific details refer to individual method cards/ your Diversey representative.

Technical data

Appearance:Clear virtually colourless liquidOdour:nonepH (1% solution at 25°C):7.5 - 9.5The above data is typical of normal production and should not be taken as a specification.

Packaging information

Pack size	SKU code
2 X 5 Litre	HHSLOA1
25 Kg Drum	HHSAEA1
	2 X 5 Litre

Precautionary statement

Full details on the handling and disposal of this product is given in a separate Material Safety Data Sheet. Store in it's original closed containers, away form extreme temperatures.

Product compatibility

SU 319 is safe when applied as recommended for use on materials commonly found in the processing food industry. Always rinse surfaces thoroughly after use. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.



For More Information Please contact your local Sealed Air representative. Sealed Air India Pvt. Ltd.

501, 5th Floor, Ackruti Centre Point, MIDC Central Road, Andheri (East), Mumbai 400 093. INDIA Tel.: +91 22 6644 4222, Fax: +91 22 6644 4223 Toll Free No.: 1800 209 2095 Website: www.SealedAir.com

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.

© 2015 Sealed Air Corporation. All Rights Reserved.