

Technical Bulletin

Fight-Bac FP

Broad Spectrum Mixed Chain Quaternary Food Processing Sanitiser

Product Description:

FIGHT-BAC, a clear light purple/mauve liquid, is a powerful, non rinse mixed chain quaternary disinfectant. FIGHT-BAC has a broad spectrum of applications wherever effective chemical disinfection to a high standard is required.

FIGHT-BAC is a synergistic blend of two specific antimicrobial molecules, a powerful chelating agent to boost effectiveness in hard water areas and a mild detergent to allow penetration and dispersion of biomass. Food Prep Areas: FIGHT-BAC is non taint, non-odour and no rinse saving time, water and improving hygiene Colour Coded: For simple identification and no confusion at point of use.

Fast & Effective: Rapid disinfection of cleaned surfaces.

Application:

FIGHT-BAC is suitable for spray or foam sanitation of clean equipment, floors and walls in food processing and beverage facilities. Can be used as a no-rinse sanitiser at concentrations below 0.4%, or as a free rinsing sanitiser above this concentration. Before using FIGHT-BAC, equipment should be cleaned with a suitable Castle detergent system and be rinsed free of soils / detergent.

Processing equipment: Use at between 0.15 and 0.4% with a minimum 1-minute contact time. Floors and Walls: Use at between 0.4 and 0.8% as FIGHT-BAC with a minimum 1-minute contact time. FootBaths: Use FIGHT-BAC at between 1.0 and 2.0% and replace when soiled. Fogging: FIGHT-BAC may be fogged at between 0.8 and 1.0%, 1L will fog 50 M3.

Food Safety Statement when used as a Sanitiser/Fitness For Purpose:

Regarding the use of this product as a cleaner and / or sanitiser that may have incidental contact with food.

- 1) The raw materials / ingredients of this product are permitted as processing aids as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.
- 2) An FFP - Fit For Purpose Statement is available for this product when used in an export meat facility.

When used in accordance with the directions described in this product technical bulletin / label, this product complies with these recognised food safety parameters.

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.