

PROFESSIONAL CATERING RANGE



MILTEC STERILISING FLUID

Re-Order
Code:

01258



ESSENTIAL PPE



POTENTIAL HAZARD



Safe On All Crockery ✓

Removes Tannin ✓

Catering Environment Safe ✓

Chlorinated Sanitiser ✓

DIRECTIONS:

Wear protective gloves. **STERILISER:** Dilute 1 part with 50 parts of water to sanitise hard surfaces in the kitchen, bathroom etc., allow a contact time of 15 minutes, rinsing is not necessary. Avoid contact with fabrics as this may cause decolourisation. **TANNIN:** Dilute 1 part with up to 10 parts of water to remove tannin stains from crockery, china, cutlery etc., Soak items in solution for up to 30 minutes then thoroughly rinse with clean water.

WARNING:

H315: Contact with acids liberates toxic gas.

H315: Causes skin irritation.

P280: Wear protective gloves.

P332+313: If skin irritation occurs: Get medical advice/attention.

P362: Take off contaminated clothing and wash before reuse.

HAZARDOUS INGREDIENTS:

Sodium Hypochlorite Solution CL Active - less than 10%.

For professional use only.

Safety data sheet for professional user on request

For Batch Code please see container.



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