

# PARA GEM

MULTI PURPOSE BACTERICIDAL DETERGENT



CODE: F02

**ECONOMICAL • DILUTES UP TO 200:1 •  
NON TAINING • CUTS THROUGH GREASE & OIL •  
RECOMMENDED FOR ALL HIGH RISK FOOD AREAS**

## RECOMMENDED USE

Meat, fish, dairy, catering, food production. Crockery, utensils, trays, glassware, catering equipment, food preparation surfaces, plastics, paintwork, metals, walls, ceramic tiles

### USE FOR:

Hand wash dishes and utensils, general detergent cleaning and disinfection.

## DIRECTIONS FOR USE

Dilute with hot or cold water.

Apply by brush, spray or soak application.

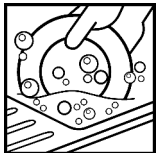
Rinse thoroughly with clean water and allow to air dry.

**BS EN 1276 tested to ensure a 99.999% bacteria kill.**

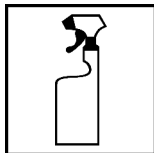
**Disinfection:** Apply to clean surface and always use freshly prepared solutions.

Dilute up to 20:1 and allow 5 minutes contact.

Test Organisms: Staphylococcus Aureus, Escherichia Coli, Pseudomonas Aeruginosa, Enterococcus Hirae.



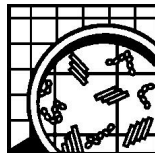
Hand wash  
200:1



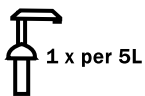
Spray 20:1



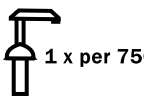
Wet wipe 80:1



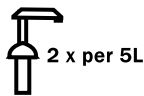
Disinfect 20:1  
contact time  
5 mins



1 x per 5L



1 x per 750ml



2 x per 5L

Pump dispensers = 30ml



IN USE  
RISK LEVEL



## PACK SIZES



## HEALTH + SAFETY

**EYES:** Rinse splashes to eyes, wash with water immediately.

**PPE:** Wear protective gloves

For full Health & Safety information refer to the Safety Data Sheet.



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