

PARA GEM

MULTI PURPOSE BACTERICIDAL DETERGENT



CODE: F02

**ECONOMICAL • DILUTES UP TO 200:1 •
NON TAINTING • 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.

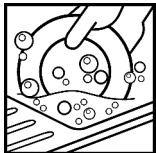
Rinse thoroughly with clean water and allow to air dry.

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

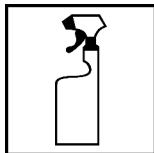
Disinfection: Apply to clean surface and always use freshly prepared solutions.

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

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



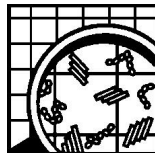
Hand wash
200:1



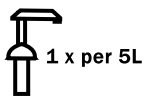
Spray 20:1



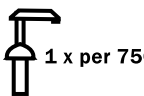
Wet wipe 80:1



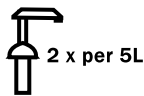
Disinfect 20:1
contact time
5 mins



1 x per 5L

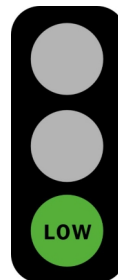


1 x per 750ml



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.



pH CONCENTRATE



PARAGON PRODUCTS (UK) LTD, CHESTERFIELD, S41 9QJ
01246 944 866 | sales@paragongroup.co.uk
www.paragongroup.co.uk