



DESIBLUE

BACTERICIDAL AND FUNGICIDAL DEGREASER

» Features

Clear liquid of blue colour, with a pleasant fragrance of lavender. Biodegradability above 90%.

» Properties

DESIBLUE is miscible in water in all proportions, stable in high hardness water, it has lower rate of foam in the recommended concentrations of use. The strong penetrating action of **DESIBLUE** allows to perform simultaneous cleaning and disinfection, leaving a fresh and pleasant fragrance of lavender.

DESIBLUE has an anti-limestone property, that avoids the appearance of mineral deposits and aureoles on the surfaces during the final passage with water.

DESIBLUE is a destroyer of unpleasant scents with reactive effect on molecules that are the source of odours.

DESIBLUE is a disinfectant acting on germs, bacteria and fungi responsible for the proliferation of bad odours and prevents its reappearance.

DESIBLUE satisfies the standards EN 1276 at 15% V/V (pv NL/0151/2) and Fungicide EN 1275 on *Candida albicans* at 50% V/V (pv NL/0308/5).

» Utilization

DESIBLUE is used for cleaning and disinfecting surfaces on hospitals, clinics, schools, seniors home, restaurants, factories, shops, etc...

» Application

DESIBLUE is applied by spraying, immersion or mop at the proportion of 1 litre until 30 litres of water. See the following table.



Detergent and disinfectant	Dilute 1 litre of DESIBLUE until 30 litres of water, depending on the dirtiness.
Bactericide Disinfection according with EN 1276	Dilute 1 litre of DESIBLUE to 6 litres of water.
Fungicide Disinfection according with EN 1275	Dilute 1 litre of DESIBLUE to 2 litres of water.
* DESIBLUE can be applied by nebulisation directly on the pollution source, or by spraying with a dilution of 1 litre until 10 litres of water.	

» Cautions

Close the packing after each use. Keep out of children reach. Protect from cold. Always make a test to determine the compatibility and the appropriate contact time. Chemical product: Always read the label before using.

Quality food product, in terms of cleaning materials and equipment that can be in contact with food products, a simple cleaning with potable water is enough before drying

