

Virus Gobbler™ Surface Disinfectant

99,999% Microbial kill rate within 5 minutes (Independently tested to EN 1276 standards Certification. No: 2017IS/TS/0338)

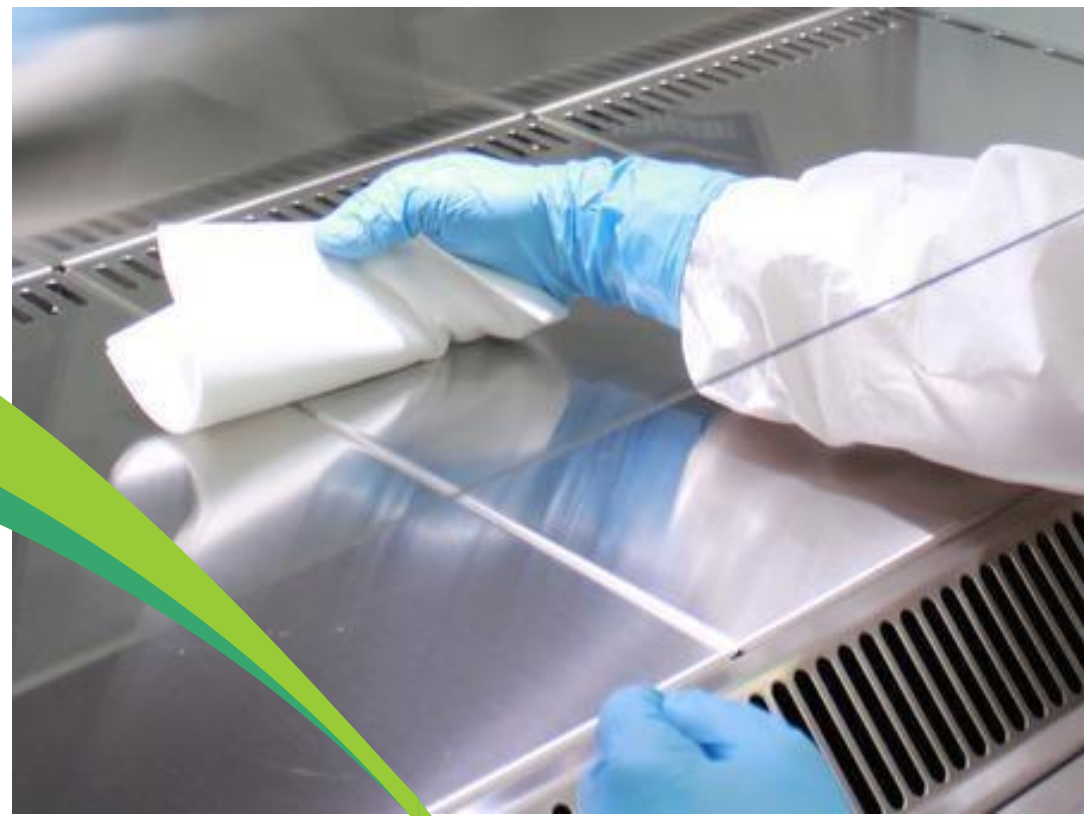
Outstanding performance with new counter-ion technology

Excellent enveloped virus killing properties, with superior gram-positive and gram-negative bacterial elimination

Good cleaning, dispersion and wetting properties, with excellent corrosion inhibition on metals and metal alloys

NRCS Registration Number:
Act5GNR529/294433/040/1223

Conforms to bactericidal activity testing of chemical disinfectants and antiseptics



Product Description:

Based on new counter-ion technology, Virus Gobbler™ Surface Disinfectant is a potent alcohol free 99,999% microbial kill rate disinfectant, approved to EN 1276 testing standards for use in for use in food, industrial, domestic and institutional areas.

Its latest generation chloride free formulation has a residual effect after application, prevents corrosion on metals and metal alloys, while showing good cleaning and dispersion properties.

Virus Gobbler™ Surface Disinfectant is independently Toxicology Risk Assessment Approved and is HACCP standards compliant for use in the food industry.





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- 99,999% Microbial kill rate within 5 minutes as tested to EN 1276 standards
- Latest counter-ion technology
- Highly effective against enveloped viruses with superior gram-positive and gram-negative bacteria killing capabilities
- Toxicology Risk Assessment Approved
- Excellent efficacy in the presence of high organic loadings such as blood and protein
- Safe for use in the food industry
- Eco-Choice Type 1 Eco Accreditation
- Prevents corrosion and is chloride free
- Log 5 tested and approved against Listeria
- Non-toxic, non-volatile, non-corrosive
- Ideal for utensil soaking
- Advanced alcohol-free formulation
- Good tolerance to hard water

Industry Applications:

- Food
- Industrial
- Domestic
- Institutional

Recommended Use:

Surfaces: Apply undiluted for a Log 5 disinfection, allow a 5 – 10 minute contact time. For general cleaning and sanitizing dilute with up to 10 parts of water. Allow a 10 – 20 minute contact time. Avoid direct contact with food, and rinse food contact surfaces in accordance with good cleaning practices.

Shelf Life & Storage:

Store in cool, dry place. Stable for 24 months.

