

Detergent disinfectant

Description

Suma Bac D10 is a highly concentrated detergent disinfectant for cleaning and disinfection of all surfaces in food premises, e.g. food preparation surfaces and fridge handles.

Key properties

Suma Bac D10 is a combination of a Quaternary Ammonium Compound, a sequestrant and a buffer system making this product very effective against a wide range of micro-organisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power.

Benefits

- Suma Bac D10 can be used to clean as you go when used as directed.
- Cuts through grease and dried-on food soiling
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security
- Effective in all water conditions

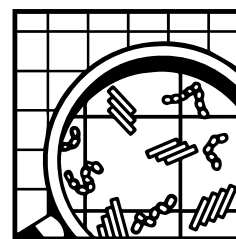
Use instructions

Spray cleaning and disinfectant:

1. For 750ml spray bottle use one dose into bottle filled with water.
2. Remove gross debris.
3. Spray D10 solution and wipe clean.
4. Re-spray D10 solution and leave for a minimum of 30 seconds contact time.
5. Wipe the surface.
6. Rinse and wipe dry.
7. A made up bottle of Suma Bac D10 will be active for a minimum of 7 days. Rinse and dry bottles before refilling.

Soak cleaning and disinfectant: Please refer to your Food Safety Plan or HACCP assessment to identify areas where clean as you go is sufficient or where there is a requirement to disinfect:

1. For buckets use 2 doses into 3L of water.
2. Remove gross debris from surface.
3. Apply solution with cloth or brush or place item in solution.
4. Leave for 5 minutes, wipe clean and rinse to remove residue.
5. Allow to air dry.



The Diversey logo features the brand name in white serif font inside a dark blue oval with a white leaf-like graphic to the right.

Diversey™

The suma Bac logo consists of the word 'suma' in a white sans-serif font inside a white circle, followed by 'Bac' in a larger white sans-serif font.

suma® Bac

D10

Technical data

Appearance: clear purple liquid

pH value (neat): 11

pH Value (in use): 10,3

Relative density (20°C): 1,05

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature.

Product compatibility

Under recommended conditions of use, Suma Bac D10 is suitable for use on most materials commonly encountered in the kitchen.

Microbiological data

Suma Bac D10 passed EN 1276; 2009 at a dilution of 1% in hard water (300ppm as CaCO₃) and in dirty conditions (0.3% bovine albumin), in 5 minutes.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% in hard water (300ppm as CaCO₃) and in clean conditions (0.03% bovine albumin), in 30 seconds.

Suma Bac D10 passed EN 14476:2013 + A2:2019 for Vaccina Virus VR-1549 at 2% dilution under clean conditions and 1 minute contact time and at 1.5% dilution under dirty conditions with a 5 minute contact time, this therefore includes all Coronaviruses and SARS-CoV-2.

Suma Bac D10 passed EN1276 at 4°C at 2% dilution under dirty conditions with a 5 minute contact time.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% on *L. monocytogenes* NCTC10357 and *Campylobacter jejunii* NCTC 11322. A 5 logarithmic reduction was shown under dirty conditions at 20°C in 30 seconds.

Suma Bac D10 passed EN1276:2009 at a dilution of 1% on *S. enterica* NCTC10653. A 5 logarithmic reduction was shown under dirty conditions at 20°C in two and a half minutes.

Suma Bac D10 passed EN 1650 (February 1998) at a dilution of 0.5% v/v against *Candida albicans* at 20 °C under dirty conditions (0.3% bovine albumin) in 15 minutes.