

# MSS® -Disinfect QAC



## QAC Based Disinfectant

### Features

It is a QAC based liquid disinfectant for the food industry. It contains quarternary ammonium compounds and nonionic wetting agents. Its solution is non-toxic and does not harm human skin. It is used in dairy factories, in installations after cleaning in milk production, in equipment disinfection in all units, in the disinfection of filling systems, tanks and pipes in the beverage industry, in beer lines, storage tanks, fermentation tanks and filling installations in breweries, and in other food industries (fruit and vegetable canning factories and meat industry) for general disinfection purposes. Disinfect QAC solution does not harm any metal or other materials.

**Physical Properties:** Light clear yellow liquid form **Density:** 1.00±0.1 gr/cc (at 20 °C)

**Usage and Amount:** Previously cleaned pipe systems, containers and tanks are treated with Disinfect QAC. When used in recommended concentrations, the product shows an almost neutral reaction. The high disinfectant effect quarternary ammonium compounds contained in the Disinfect QAC solution also reduce the surface tension of water considerably. In addition, contaminated cleaning solution residues (dissolved oil particles and others) on surfaces disinfected with the Disinfect QAC solution can be easily rinsed without wasting much water. Any additional rinsing after disinfection with Disinfect QAC according to the instructions will remove the disinfection residues in the environment. Disinfect QAC solution is prepared at a concentration of 0.1–0.2% in the normal disinfection to be performed. Depending on the disinfection needs of the facility, it is applied for approximately 20 minutes to 2 hours at a temperature of 2–10 °C. If Disinfect QAC solution is used for a long period in breweries, a concentration of 0.2–0.5% is suitable. As long as the temperature and application time specified in the instructions are followed, satisfactory results are obtained in the disinfection of tanks. Avoid waiting for solution in aluminum and galvanized tanks. Disinfect QAC can be dosed automatically. When it is desired to disinfect the external surfaces of filling devices and open tanks, it is recommended to use spray devices connected to a water line. In order to disinfect all surfaces perfectly, spraying should be done at a concentration of 0.5–1%. If there is no spray system, 1% Disinfect QAC solution is applied with a brush for mold problems on external surfaces. Food contact surfaces should definitely be rinsed after cleaning. If there is no food contact, the surfaces can be left as they are.

**Storage:** It should be stored at a temperature higher than -5 °C. Store in a cool and dry environment. Do not stack more than three canisters on top of each other. Shelf life is three years from the date of production.

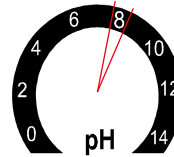
### Food Hygiene



ISO 9001 : 2000  
ISO 14001 : 2004  
ISO 22000  
HACCP / TS 13001  
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır  
TSE (TSEK)  
Standartlarına göre üretilmiştir.



### CLEANING COLOR CODE



Danger  
Symbol  
None

No need for any protective measures.

**Product Code:** MSS62027

**Packaging Type:** 20 L (19,6 KG)

**Consumption Quantity:**

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