

ACTIVE O LA1702

Low Foaming Sanitiser for Food Manufacturing Areas

ACTIVE O LA1702 is a mildly acidic, low foam sanitiser for cleaning and sanitising food and food manufacturing areas, but may also be used as an instrument cleaner.

ACTIVE O LA1702 is based on hydrogen peroxide which has a much lower odour than peracetic acid. However normal hydrogen peroxide is only moderately effective against micro-organisms. **ACTIVE O LA1702** contains additives to increase this activity.

FEATURES:

- Excellent biocidal performance at low hydrogen peroxide concentrations
- Can be applied with minimal handling and safety precautions
- It has good cleaning properties and wets plastic and stainless steel and penetrates greasy soils
- Unlike hydrogen peroxide 35% and 50% it is not classified as a dangerous good
- Does not require plastic pallets to minimise the fire risk of hydrogen peroxide 35% and 50%
- Does not require rinsing or only needing minimal rinsing after application
- Has broad spectrum biocidal properties without the sharp odour of peracetic acid
- Low odour and low foaming
- At use concentrations it is safe on stainless steel, mild steel and aluminium.

CHEMICAL AND PHYSICAL PROPERTIES

Appearance:	Clear, colourless, thin liquid
Flash Point:	Non-flammable
Odour (Concentrate):	Almost odourless
Hydrogen Peroxide (%):	19%
Specific Gravity:	1.0
pH (10% solution):	2.0 – 3.0

METHOD OF USE

Dilute 1 part of **ACTIVE O LA1702** with 10 to 100 parts of water with a contact time of 1-10 minutes.
Make up a fresh bath daily.

EFFICACY

The table below shows bacterial tests under EN 1276 (European Norm for chemical disinfectants) to illustrate the difference.

Disinfectant	Test bacteria	CFU's (colony forming units) at 1 minute	CFU's (colony forming units) at 5 minutes
Active O (diluted to 0.5% hydrogen peroxide)	E.coli	0	0
	S.aureus	0	0
Hydrogen Peroxide 1.5%	E.coli	>1000	768
	S.aureus	>1000	419

Active O also has good fungicidal, mycobactericidal activity and virucidal activity whereas hydrogen peroxide alone does not show this reduction, especially against fungi and mycobacteria.