

# ACTIVE I LA1726

## Concentrated Iodine Sanitiser for Food Manufacturing Areas

**ACTIVE I LA1726** is an acidic iodine sanitiser for cleaning and sanitising food contact surfaces and food manufacturing equipment.

**ACTIVE I LA1726** has broad spectrum biocidal properties It is effective against bacteria, spores, yeasts and fungi. It has moderate foam.

### CHEMICAL AND PHYSICAL PROPERTIES

Appearance:	Dark brown, thin liquid
Flash Point:	Non-flammable
Odour Concentrate:	Slight
Specific Gravity:	1.2
pH:	1.0 – 2.0

### METHOD OF USE

#### Sanitising food contact surfaces and equipment

Clean and rinse the food manufacturing equipment.

Dilute 1 ml of **ACTIVE I LA1726** with 1 litre (1000 ml) of water to give an iodine concentration of 12 parts per million (ppm). This is the use solution.

Just prior to use sanitise the equipment by contacting it with the use solution for at least 2 minutes.

Drain thoroughly.

Use a double strength use solution for spraying on external surfaces of food manufacturing equipment (25 ppm of Iodine).