



food division

high care area chemicals - terminal sanitisers

termisan

food industry terminal sanitiser

product code	417
appearance	clear near colourless liquid
specific gravity	1.040 - 1.060 at 20°C

- ✓ professional food industry grade terminal disinfectant
- ✓ for final application after pre-cleaning for highly effective sanitation
- ✓ for use on food processing equipment & surfaces in the food industry
- ✓ a blend of cationic biocides, sequesterants & surface active agents
- ✓ apply as spray, soak or fogging product or as active entry/exit boot wash
- ✓ passes independent lab EN1276 & EN1650 quantitative suspension tests



how to use

use 1% v/v solution for spray & soak applications.
use 1-3% v/v solution for fogging.

for boot washing prepare a bath with 5% v/v solution of termisan.

immerse boots prior to entering high care food production areas.

safe to use on materials commonly found on food production sites.

Please see separate safety data sheet

standard pack size **2 x 5L**
also available in **10L, 20L, 200L**

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