



## Industry Line

# Sali Q SAN/A

Technical Sheet n° 580  
Rev. 31/08/2016

### Category:

- Products for the food industry

### Applications:

- Daily cleaning of surfaces intended for contact with food

### Strenghts:

- Great effect
- Easy to use

Product for professional and industrial use. The manufacturer declines all responsibility for any damage caused by the improper use of the product.

## Concentrated detergent for specific surfaces for the food industry

### Applications

Sali Q SAN/A is a degreasing detergent based on quaternary ammonium salts, very effective in the daily cleaning of surfaces intended for food contact. In aqueous solution, even cold, the formulation is very stable over time and simple to use. Suitable for metal surfaces (steel, stainless steel, and aluminum.), glass and ceramic.

### How to use

To obtain an efficacious cleaning effect on heavily soiled surfaces, dilute Sali Q SAN/A in the ratio of 50/70 g per liter of water. Sprinkle the surface and leave for a few minutes; if is necessary, rinse with water, preferably warm. The concentration can drop to 5-10 g/lit in the ordinary cleaning, with no need to rinse. An increase in temperature leads to an increase of the active power of Sali Q SAN/A.

### Technical specifications

pH	9
Odor	Odorless
Colur	Blue
Density (20°C)	1 g/cm <sup>3</sup>