kersia®
INVENTING A FOOD SAFE WORLD



QUAT-F 3127

No rinse sanitizer for food sector



FOOD HYGIENE

QUAT-F is a no rinse sanitizer which can be used in any establishment requiring higher hygiene standards including places where food is handled and/or processed. **QUAT-F** can be used to sanitize working surfaces, working utensils, production material and other pre-cleaned, hard, non-porous surfaces found in the food industry and food service facilities (restaurants, supermarkets, cafeterias).

DIRECTIONS FOR USE

Sanitization is always done on pre-cleaned surface. Remove all gross food particles and soil from areas which are to be sanitized with good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse.

When used as directed, QUAT-F reduces the population of the following microorganisms:

Microorganisms	Concentration (ppm)	Dilution	Contact time	Maximum water hardness ($CaCO_3$)
Campylobacter jejuni	200-400	8-16 mL / 4 L	60 s	650 ppm
Escherichia coli	200-400	8-16 mL / 4 L	60 s	650 ppm
Escherichia coli O157:H7	200-400	8-16 mL / 4 L	60 s	650 ppm
Klebsiella pneumoniae	200-400	8-16 mL / 4 L	60 s	500 ppm
	300-400	12-16 mL / 4 L	60 s	650 ppm
Listeria monocytogenes	200-400	8-16 mL / 4 L	60 s	650 ppm
Methicillin resistant *Staphylococcus aureus* (MRSA)	200-400	8-16 mL / 4 L	60 s	650 ppm
Salmonella typhi	200-400	8-16 mL / 4 L	60 s	650 ppm
Shigella sonnei	200-400	8-16 mL / 4 L	60 s	650 ppm
Staphylococcus aureus	200-400	8-16 mL / 4 L	60 s	650 ppm
Vancomycin resistant *Enterococcus faecalis* (VRE)	200-400	8-16 mL / 4 L	60 s	650 ppm
Vibrio cholera	200-400	8-16 mL / 4 L	60 s	650 ppm
Yersinia enterocolitica	200-400	8-16 mL / 4 L	60 s	650 ppm

To sanitize precleaned and potable water-rinsed, non-porous, food contact surfaces: Prepare a quaternary solution that can vary from 200 to 400 ppm of active ingredients (8 mL to 16 mL of QUAT-F per 4 litres of water).

To sanitize immobile items such as tanks, chopping blocks and counter tops, flood the area with a quaternary solution that can vary from 200 to 400 ppm of active ingredients for at least 60 seconds making sure to wet all surfaces completely. Remove, drain the used solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize mobile items such as drinking glasses and eating utensils, immerse in a quaternary solution that can vary from 200 to 400 ppm of active ingredients for at least 60 seconds making sure to immerse completely. Remove, drain the used solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

When used for sanitization of previously cleaned food equipment or food contact items, use a quaternary solution that can vary from 200 to 400 ppm of active ingredients. No potable water rinse is required.

When the product is used in food establishments: Avoid food contamination during the application and storage of this product. All surfaces subject to food contact must be thoroughly rinsed with potable water after use of this product.

CHEMICAL AND PHYSICAL PROPERTIES

- pH as is (25°C): 7.5 - 8.0
- pH at 0.5% (25°C): 6.8 - 7.2
- Specific gravity (25°C): 0.990 - 0.995
- Viscosity (25°C): less than 25 cP
- Stability: stable at normal warehousing conditions
- Physical properties: transparent blue liquid
- Odour: specific to the components
- Active ingredients:

  5% N-Alkyl (5% C_{12}, 60% C_{14}, 30% C_{16}, 5% C_{18}) dimethyl benzyl ammonium chloride

  5% N-Alkyl (68% C_{12}, 32% C_{14}) dimethyl ethyl benzyl ammonium chloride

LEGISLATION

Safety data sheet available.

Compliant for use in the food industry.

BENEFITS

- Super concentrated.
- Sanitizer effective against many microorganisms (see table).
- **QUAT-F** is a sanitizer for surfaces in contact with food approved without rinsing when the product is used in proportions ranging from 200 ppm to 400 ppm. This range offers greater food safety when there is a variation of water pressure that feeds the dosing system and varies the dosage.
- Does not harm plastic, metal and melamine.
- Without caustic, butyl, petroleum distillates, chlorinated hydrocarbons or composed phenols.
- Without danger to the ozone layer.
- Free of substances classified as carcinogenic, mutagenic and reprotoxic (CMR).

AVAILABLE PACK SIZES

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2023/09