JANGRO PREMIUM ALCOHOL-BASED SANITISER QAC-FREE

MICROBIOLOGICAL PROFILE

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JANGRO PREMIUM ALCOHOL-BASED SANITISER QAC-FREE MICROBIOLOGICAL PROFILE

INTRODUCTION

JANGRO PREMIUM ALCOHOL-BASED SANITISER QAC-FREE is an alcohol based ready to use disinfectant cleaner for use in the food processing, catering and healthcare industries.

JANGRO PREMIUM ALCOHOL-BASED SANITISER QAC-FREE is supplied in a 5l container and a 750ml trigger spray bottle.

JANGRO PREMIUM ALCOHOL-BASED SANITISER QAC-FREE has been tested using European Standard methods to meet specific classification/regulatory demands.

European Standard test methods EN 1276, EN 13697 and EN 1650 were performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc.

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A glossary of microbiological and chemical terms is available on request

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Activity against bacteria

BACTERIA	DISEASE / INFECTION	Suspension Test method		Surface Test method	
		Reference	Contact time (seconds)	Reference	Contact time (mins)
			Dirty		Dirty
Enterococcus hirae	Urinary tract infections	EN 1276	30	EN 13697	2
Escherichia coli	Food poisoning	EN 1276	30	EN 13697	2
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	EN 1276	30	EN 13697	2
Staphylococcus aureus	Skin, bone and wound infections	EN 1276	30	EN 13697	2

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TEST METHOD REFERENCE

EUROPEAN STANDARD: EN 1276

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas

Designed to test bactericidal products specifically for use in the Food and Catering Industry. It is carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.
Additional contact times were used as well as the obligatory test conditions.

Test Parameters:	30 seconds, 20°C, distilled water, dirty conditions.
Requirements:	≥5 log reduction ≡ 99.999% reduction.

EUROPEAN STANDARD: EN 13697

Chemical disinfectants and antiseptics – Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas. Without mechanical action.

Designed to test bactericidal and fungicidal products on stainless steel surfaces inoculated with bacteria and an organic interfering substance. It is carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Bacteria

Test Parameters:	2 minutes, room temperature, distilled water, dirty conditions.
Requirements:	≥4 log reduction ≡ 99.999% reduction.

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Activity against yeast

YEAST	DISEASE / INFECTION	Suspension Test method		Surface Test method	
		Reference	Contact time (mins) Clean	Reference	Contact time (mins) Clean
Candida albicans	Thrush	EN 1650	5	EN 13697	5

EUROPEAN STANDARD: EN 1650

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas.

Designed to test fungicidal products specifically for use in the Food and Catering Industry. It is carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Test parameters: 5 minutes, 20°C, distilled water, low level soiling.
Requirements: ≥4 log reduction ≡ 99.99% reduction.

EUROPEAN STANDARD: EN 13697

Chemical disinfectants and antiseptics – Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas. Without mechanical action.

Designed to test bactericidal and fungicidal products on stainless steel surfaces inoculated with bacteria and an organic interfering substance. It is carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Yeast
Test Parameters: 5 minutes, room temperature, distilled water, clean conditions.
Requirements: ≥3 log reduction ≡ 99.9% reduction.