

**HYDROLIQ**
PURE WATER SOLUTIONS

Hydroliq PROFESSIONAL Plus

Surface disinfection

Surface disinfection

- › Spectrum of activity: virucidal, bactericidal, fungicidal, sporicidal
- › Listed by BAG / ECHA / VAH
- › Free from harmful substances and alcohol
- › Gentle on materials
- › Odour-neutralizing
- › No labeling required according to GHS



Product Description

Regular use of surface disinfectants is crucial in the food industry to prevent contamination of food and maintain hygiene standards. To ensure consumer safety, all surfaces, from filling systems and conveyor belts to tankers and silos, must be thoroughly cleaned and disinfected.

Application

CIP dosing in cleaning systems (food processing & production) in consultation with Hydroliq sales consultant.

Area of application

Industrial processes
Food industry

Storage

Store the product tightly closed in a cool, dry place.
Protect from light and heat.

*Handle biocides with care. Always read the label and product information before use.
Safety data sheet available on request.*

Certification

Approval number: CHZN5775.02.001



295687 - CH - 0202

Composition

Active chlorine released from hypochlorous acid.
750ppm

Effect

Bactericidal (EN13727)
Myko Bactericidal (EN14348)
Virucidal (EN14476)
Fungicidal (EN13624)
Sporicidal (EN17126)

Hazard warnings

No instructions necessary

Packaging Units

Size	Item number	Content
Hydroliq PROFESSIONAL Plus 5L	HydroPr7505K	96 pieces/pallet
Hydroliq PROFESSIONAL Plus 20L	HydroPr75020K	24 pieces/pallet
Hydroliq PROFESSIONAL Plus 500L	HydroPr750500C	
Hydroliq PROFESSIONAL Plus 1000L	HydroPr7501000C	