

Hand Des

DESCRIPTION

A rapid, EN norm compliant, hand disinfectant for food processing areas with a broad efficacy spectrum, helping to avoid cross-contamination, ensure food safety and maintain the highest level of antimicrobial protection for both customers and employees.

- Good skin compatibility
- Hygienic hand rub according to EN 1500
- · Dye and fragrance free

Our certified disinfectant products are 99.99% effective against bacteria and enveloped viruses found in foodservice operations and public spaces when used with the correct cleaning procedure.

EFFICACY & DOSING

CONTACT TIME - EFFICACY

Hand Disinfection for food processing areas apply 3ml of product on clean and dry hands for

30 seconds bacteria/yeast/tuberculosis bacilli/enveloped viruses 60 seconds viruses (limited spectrum virucidal activity)



USE INSTRUCTIONS

- 1. Always wear PPE when handling the product in original packaging
- 2. Apply 3ml of Keystone Hand Des on dry hands
- 3. Keep hands wet during the entire recommended contact time
- 4. Frequency of use of up to 10 times per day

APPLICATION

For professional use only. For daily hand disinfection in the kitchen and food processing areas.

SAFETY & STORAGE

- Do not mix with any other product. Use cleaner disinfectant safely. For further information and safety instructions, please see product label and Safety Data Sheet.
- Dispose of packaging only if emptied and closed. Product residues: see Safety Data Sheet.
- 100g contains: 70,35g Propan-1-ol (CAS No.: 71-23-8). Authorization number: EU-0028430-0001 1-1

PRODCUT CODE

- Do not store > 25°C.
- · Safety Data Sheet for professional users on request.





6x500ML

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