



## ALDES®

ALCOHOL-BASED QUICK DISINFECTANT FOR FOOD PREPARATION

### PROPERTIES

Ready-to-apply solution for residue-free and quick wipe and spray disinfection with alcohol. For fast and extra disinfection in the food industry and other hygiene-sensitive areas. „Use biocides safely. Always read the label and product information before use.“

### SUITABILITY

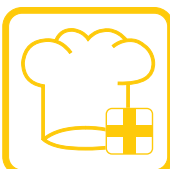
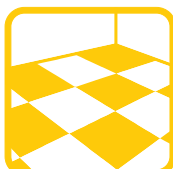
Fast and extra disinfection for the food industry and other hygienic sensitive areas. Suitable for spray and wipe disinfection. Do not use on plexiglas.

### APPLICATION

Pour the ready-to-use solution onto a cloth and evenly wipe the surface. Use a direct spray method only if necessary and unavoidable. Depending on the surface structure, use 20 to 50 ml per m<sup>2</sup>. The contact time should be at least 1 minute. Do not use on acrylic (plexiglas). Before disinfection, ensure that the surface is free from dirt and moisture. Proteins may reduce the effectiveness of the disinfection. Recommended: Allow for a contact time with the undiluted product of at least 1 minute.

### INGREDIENTS

100 g contains: 37 g ethanol, 13 g propan-2-ol.



pH-value in concentrat



Containers

ART.-NO.

**10 L**

01167

**UN 1987**

Alcoholic rapid disinfection for food processing



#### Attention:

Flammable liquid and vapour.  
Causes serious eye irritation.

- Before use, always read the indications and product information.
- For commercial / industrial use only!
- Reusable containers.

- Keep away from heat, hot surfaces, sparks, open flames and other igniters. No smoking. Keep container tightly closed.
- After contact with skin (or hair), take off immediately all contaminated clothing and wash immediately with plenty of water and soap.
- If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
- If eye irritation persists, consult a specialist.

