



D10

Detergent disinfectant

Description

Suma Bac D10 is a highly concentrated detergent disinfectant / sanitiser which cleans and disinfects all surfaces in food premises, e.g. food preparation surfaces and fridge handles.

Key properties

Suma Bac D10 is a combination of a quaternary ammonium compound, a sequestrant and a buffer system making this product very effective against a wide range of micro-organisms, in all water conditions. The formulation also contains surfactants to provide excellent cleaning power.

Benefits

- Cuts through grease and dried on food soiling.
- Effective against a wide spectrum of micro-organisms, helping to improve hygiene security.
- Effective in all water conditions.

Use instructions

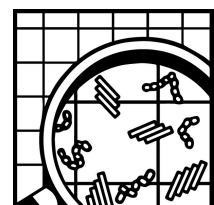
Spray cleaning and disinfection:

1. Use at a dilution of 1% in a 750ml spray bottle.
2. Remove gross debris
3. Spray Suma Bac D10 sanitiser and wipe
4. Re-spray Suma Bac D10 sanitiser and leave for a minimum of 30 seconds.
5. Wipe the surface.
6. Rinse and air dry.

Soak cleaning and disinfection:

1. Use at a concentration of 1%
2. Remove gross debris or excess soil from the item or surface.
3. Apply solution with a cloth or brush or place the item in the solution.
4. Allow 5 minutes contact time.
5. Rinse with water and allow to air dry.

Please refer to your Food Safety Plan or HACCP assessment to identify areas where 'clean as you go' is sufficient or where there is a requirement to disinfect.



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D10

Technical data

Appearance: Clear purple liquid
pH value (neat): ~ 11
pH value (in use): ~ 10
Relative density (g/cm³; 20°C): ≈ 1.05

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet; sds.diversey.com. Store in original closed containers away from extremes of temperature. Only for professional users / specialists.

Product compatibility

Under recommended conditions of use, Suma Bac D10 is suitable for use on all materials commonly encountered in the kitchen.

Microbiological data

Suma Bac D10 passed EN 1276; 2009 at a dilution of 1.0% in hard water (300ppm as CaCO₃) and in dirty conditions (0.3% bovine albumin), in 5 minutes.

Suma Bac D10 passed EN1276:2009 at a dilution of 1.0% in hard water (300ppm as CaCO₃) and in clean conditions (0.03% bovine albumin), in 30 seconds.

Suma Bac D10 passed EN14476:2013 +A2:2019 for Vaccina Virus VR-1549 at 1.3% dilution under clean conditions and 1 minute contact time, and at 2.5% dilution under dirty conditions with a 1 minute contact time, this therefore includes all Corona viruses and SARS-CoV-2.

Suma Bac D10 passed EN1276 and EN1650 at 4°C at 2% dilution under dirty conditions with a 5 minute contact time

Suma Bac D10 passed EN1650 at a dilution of 1% against Candida albicans at 20°C under dirty conditions with a 5 minute contact time.

Suma Bac D10 passed EN16615 with a 1% dilution under dirty conditions with a 5 minute contact time.

Available pack sizes

SKU number	Article description	Platform
100885707	Suma Bac D10 2x5L GB,IRL	General manual-dosed

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