

## **Evans Vanodine** International plc

GLOBAL HYGIENE SOLUTIONS

# **EC4 SANITISER**





## **MICROBIOLOGICAL PROFILE**

Edition 2: June 2015

#### INTRODUCTION

**EC4 SANITISER** is a multi-surface unperfumed cleaner and disinfectant. It is recommended for use in the food industry, nursing homes and schools.

**EC4 SANITISER** is suitable for use on work tops, chopping boards, tables, refrigerators, kitchen equipment and all washable hard surfaces.

**EC4 SANITISER** is available as a concentrate product packed in a 1 litre bottle complete with a 10ml dosing cap and also in a 5 litre container for use with the e:dose dispenser or to refill the 1 litre bottle. The results reported in this profile have been carried out on dilutions (as shown on the label) of the concentrated product.

**EC4 SANITISER** has been tested using European Standard methods to meet specific classification/regulatory demands.

European Standard test method EN 1276 was performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc.

Tests with additional organisms *Campylobacter jejunii* and *Listeria monocytogenes* were performed by an independent UKAS accredited laboratory.

EN 1276 uses four reference bacteria, *Enterococcus hirae*, *Escherichia coli* (*E.coli*), *Pseudomonas aeruginosa* and *Staphylococcus aureus* as representatives of the main bacterial types. Effective dilution rates are presented in following tables.

PLEASE REFER TO PRODUCT LABEL FOR HOW TO USE AND FOR ALL RECOMMENDED DILUTION RATES.

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Escherichia coli "0157"

Listeria monocytogenes

Methicillin resistant Staphylococcus aureus

Pseudomonas aeruginosa

Salmonella Enteritidis

Salmonella pullorum

Salmonella typhimurium

Shigella sonnei

Staphylococcus aureus

#### YEASTICIDAL ACTIVITY IN SUSPENSION

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Candida albicans

A glossary of microbiological and chemical terms is available on request

**EVANS VANODINE INTERNATIONAL PLC** 

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## Activity against bacteria in suspension using EN 1276

| BACTERIA                                    | DISEASE / INFECTION                            | Bactericidal dilutions under simulated "dirty conditions"* |           |
|---|--|--|-----------|
|   |  | CONTACT TIMES  |           |
|   |  | 30 seconds   | 5 minutes |
| Campylobacter jejunii                       | Food poisoning                                 |  | 1:500     |
| Enterococcus hirae                          | Urinary tract infections                       | 1:400  | 1:400     |
| Escherichia coli                            | Food poisoning                                 | 1:100  | 1:100     |
| Escherichia coli "0157"                     | Food poisoning                                 |  | 1:200     |
| Listeria monocytogenes                      | Food poisoning                                 |  | 1:800     |
| Methicillin resistant Staphylococcus aureus | Skin, bone and wound infections                |  | 1:400     |
| Pseudomonas aeruginosa                      | Opportunistic pathogen, wound, burn infections | 1:60   | 1:100     |
| Salmonella Enteritidis                      | Food poisoning                                 |  | 1:100     |
| Salmonella pullorum                         | Food poisoning                                 |  | 1:100     |
| Salmonella typhimurium                      | Food poisoning                                 |  | 1:100     |
| Shigella sonnei                             | Dysentery                                      |  | 1:200     |
| Staphylococcus aureus                       | Skin, bone and wound infections                | 1:60   | 1:400     |

<sup>\*</sup> As defined in EN 1276:

Dirty conditions: representative of surfaces which are known to or may contain organic and / or inorganic materials.

## Activity against bacteria in suspension using EN 1276

| BACTERIA               | DISEASE / INFECTION                            | Bactericidal dilutions under simulated "clean conditions"* |  |
|------------------------|--|--|--|
|                        |  | CONTACT TIME   |  |
|                        |  | 30 seconds   |  |
| Enterococcus hirae     | Urinary tract infections                       | 1:400  |  |
| Escherichia coli       | Food poisoning                                 | 1:100  |  |
| Pseudomonas aeruginosa | Opportunistic pathogen, wound, burn infections | 1:100  |  |
| Staphylococcus aureus  | Skin, bone and wound infections                | 1:200  |  |

#### \* As defined in EN 1276:

Clean conditions: representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials

#### **TEST METHOD REFERENCE**

Laboratory tests for bactericidal activity, have been performed by the UKAS accredited Microbiology Laboratory (Testing Number 1108) of Evans Vanodine International Plc. Tests with additional organisms performed at an independent laboratory.

#### **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: 5 minute and 30 seconds contact time, 20°C, hard water, dirty and

clean conditions.

Bactericidal Criteria: ≥5 log reduction = 99.999% reduction.

## Activity against yeast in suspension using EN 1650

| BACTERIA         | DISEASE / INFECTION | Bactericidal dilutions under simulated "dirty conditions"* |  |
|------------------|---------------------|--|--|
| BACTENIA         |                     | CONTACT TIME   |  |
|                  |                     | 15 minutes   |  |
| Candida albicans | Thrush              | 1:100  |  |

<sup>\*</sup> As defined in EN 1650:

Dirty conditions: representative of surfaces which are known to or may contain organic and / or inorganic materials.

#### **TEST METHOD REFERENCE**

#### **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: 15 minute contact time, 20 ℃, hard water, high level soiling.

Yeasticidal criteria: ≥4 log reduction ≡ 99.99% reduction.