

Maximum residue levels (MRL) exist to limit the exposure of pesticides found in food and feed during food production and food processing. The MRLs for Benzalkonium Chloride (BAC) and Didecyl Dimethyl Ammonium Chloride (DDAC), best known as the most common quaternary ammonium compounds (QACs or QUATs), are currently set at 0.10 mg/kg and 0.05 mg/kg respectively. This is according to Commission Regulation (EU) 2023/377 which applies from 14th September 2023.

QACs are used as a biocide in a wide range of bactericidal cleaners and disinfectants, suitable for disinfecting surfaces in food and healthcare establishments. Such products have been shown to be effective against a broad spectrum of bacteria with some products also effective against yeast and viruses.

Evans Vanodine recommends the following QAC products suitable for food contact/food processing:

- e:dose EC4 Sanitiser
- Est-eem & Est-eem RTU
- Vanoquat
- Safe Zone Plus

To minimise residues from these products, it is recommended to follow these guidelines:

- Use the correct dilution for the product.
- Apply to the surface with a trigger spray or a disposable cloth.
- Leave the product on the surface for the correct contact time.
- Wipe the surface dry with a disposable cloth or paper towel.
- Rinse the surface with potable water.
- Wipe the surface dry with a disposable cloth or paper towel.

Evans Vanodine Technical Team
October 2025

