Evans Vanodine International plc

GLOBAL HYGIENE SOLUTIONS

TRIDENT

MICROBIOLOGICAL PROFILE

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INTRODUCTION

TRIDENT is a multi-use, unperfumed sanitising powder. It can be used for a variety of applications in healthcare, general housekeeping and catering.

TRIDENT is suitable for cleaning and disinfecting a selection of washable hard surfaces and equipment.

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

The test method uses four reference bacteria, *Enterococcus hirae, Escherichia coli (E.coli), Pseudomonas aeruginosa* and *Staphylococcus aureus* as representatives of the main bacterial types. *Pseudomonas aeruginosa* is considered to be one of the most resistant bacteria to disinfectants and therefore the effective dilutions against this bacterium are normally used to determine recommended in-use dilutions.
Methicillin resistant Staphylococcus aureus (MRSA) was tested in addition to the reference organisms.

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

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Activity against bacteria in suspension using EN 1276

BACTERIA	DISEASE / INFECTION	Bactericidal concentrations under simulated "dirty conditions"*
		CONTACT TIME
		5 minutes
Enterococcus hirae	Urinary tract infections	1%
Escherichia coli	Food poisoning	4%
Methicillin Resistant *Staphylococcus aureus* (MRSA)	Skin, bone and wound infections, pneumonia. Resistant to treatment with the antibiotic Methicillin	4%
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	4%
Staphylococcus aureus	Skin, bone and wound infections	4%

* As defined in EN 1276:

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.

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 may be carried out under "dirty" (representative of surfaces which are known to or may contain organic and/or inorganic materials) and/or "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.

Obligatory Test Parameters: 5 minute contact time, 20°C, hard water, dirty conditions.
Bactericidal Criteria: ≥5 log reduction ≡ 99.999% reduction.