

Trident

Sanitising powder



The blend of detergent and chlorine releasing agents suitable for a variety of applications in catering, leisure, housekeeping, healthcare and the dairy industry.

Can be used neat or dissolved in water.

Provides in excess of 10,000 ppm available chlorine. for use in high-risk areas.

- Ideal wherever food is prepared, handled or served.
- Highly recommended for sanitising vending machines, refrigerators and for soaking cloths and mops.
- Removes tannin from crockery and mould and mildew from grout.
- Formulated to be used neat directly from the 500 g shaker pack or dissolved in water to solve a variety of tasks.

500 gm

Order Code: C010FEV

Pack: 12 x 500 g

tub

Order Code: C010AEV

Pack: 5 kilo bucket

PRODUCT INFORMATION:

Appearance: Blue powder
 Odour: Faint chlorine
 pH - undiluted: 10.5 - 11.5
 Shelf life: 3 years

QUALITY AND ENVIRONMENTAL ASSURANCE:
 EVANS VANODINE INTERNATIONAL PLC operates under an ISO 9001 Quality Management System Cert. No. FM 09535 and an ISO 14001 Environmental Management System Cert. No. EMS 506072 registered by the British Standards Institution.

REVISION DATE: 06/02/24



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Food preparation surfaces and contaminated areas.	Sprinkle powder onto damp cloth or sponge and wipe surface until clean. Rinse with clean water and allow to air dry.	Available chlorine: In excess of 10,000 ppm
Kitchen and dairy equipment. Floors and walls.	Prepare a 4% solution (40 g per litre of warm water). Immerse washable equipment, Alternatively, wipe solution onto equipment and rinse with clean water. Allow to air dry.	Available chlorine: 1,000 ppm
Vending machines.	Prepare a 1% solution (10 g per litre warm water). Immerse removable parts in solution. Alternatively, wipe solution onto machine parts and rinse with clean water. Allow to air dry.	Available chlorine: 250 ppm
Tannin removal and cloths.	Prepare a 1% solution (10 g per litre warm water). Immerse crockery or cloths for up to 30 minutes and rinse thoroughly with clean water. Allow to air dry.	Available chlorine: 250 ppm
Hand cleaning of bulk milk tanks.	Rinse tank with clean cold water. Sprinkle powder onto wet tank surfaces working into a paste with a soft tank brush. Brush paste over all surfaces, paying attention to paddle, bridge, underside of lids and outlet. Leave for 5 minutes and then rinse with clean cold water.	Available chlorine: In excess of 10,000 ppm