Evans Vanodine International plc

GLOBAL HYGIENE SOLUTIONS

PYNOL

MICROBIOLOGICAL PROFILE

PYNOL MICROBIOLOGICAL PROFILE

INTRODUCTION

PYNOL is a general-purpose disinfectant with a clean, fresh, pine fragrance and added detergent. It is formulated to kill a broad spectrum of bacteria and remove general soiling. It is suitable for floors, toilets, sinks, drains, waste-bins and hard surfaces.

PYNOL has been tested using European Standards to meet specific classification/regulatory demands.

The European Standard test methods EN 1276, EN 1650 and EN 16615 were performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc.

The EN 1276 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.

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 dilutions under simulated "dirty conditions"*
		CONTACT TIME
		5 minutes
Enterococcus hirae	Urinary tract infections	1:200
Escherichia coli	Food poisoning	1:50
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	1:10
Staphylococcus aureus	Skin, bone and wound infections	1:100

* As defined in EN 1276

TEST METHOD REFERENCE

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 was carried out under "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: 5 minute contact time, 20°C, hard water, clean conditions.
Bactericidal criteria: ≥5 log reduction ≡ 99.999% reduction.

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Activity against yeast in suspension using

EN 1650

YEAST	DISEASE / INFECTION	Yeasticidal dilutions under simulated "dirty conditions"*
		CONTACT TIME
		5 minutes
Candida albicans	Thrush	1:50

* As defined in EN 1650

TEST METHOD REFERENCE

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: 5 minutes contact time, 20°C, hard water, dirty conditions.
Yeasticidal criteria: ≥4 log reduction ≡ 99.99% reduction.

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Activity against bacteria and yeast on surfaces using

EN 16615

BACTERIA	DISEASE / INFECTION	Bactericidal dilutions under simulated "dirty conditions"
		CONTACT TIME
		1 minute
Enterococcus hirae	Urinary tract infections	1:50
Escherichia coli	Food poisoning	1:50
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	1:10
Staphylococcus aureus	Skin, bone and wound infections	1:50
YEAST	**DISEASE / INFECTION**	**Yeasticidal dilution under simulated "dirty conditions"**
		CONTACT TIME
		1 minute
Candida albicans	Thrush	1:200

Modified* EN 16615

Chemical disinfectants and antiseptics Quantitative test method for the evaluation of bactericidal and yeasticidal activity on non-porous surfaces with mechanical action employing wipes, in the medical area (4-field test). Modified for use with products used in the food, industrial, domestic and institutional area as detailed below:

There is currently no published surface test with mechanical action (wiping) for products used in food, industrial, domestic and institutional areas. According to EN 14885 4.2.6 'where in EN 14885 no standard exists for a specific activity in an area a standard from another area may be used and test conditions modified for relevance to the area of application to match the specific application'.

Test Parameters: 1 minute contact time, 20°C, dirty conditions.
Bactericidal Criteria: ≥5 log reduction ≡ 99.999% reduction.

Test parameters: 1 minute contact time, 20°C, dirty conditions.
Yeasticidal criteria: ≥4 log reduction ≡ 99.99% reduction.

*Modifications

The modifications are more representative of surfaces etc. encountered in food, industrial, domestic and institutional areas.

Stainless steel surfaces used in place of PVC tiles,
Interfering substance used for dirty conditions is equivalent to that in EN 1276 and EN 13697
Addition of *Escherichia coli* to list of organisms to be tested