

SUPERIOR QUAT-FREE SANITISING SOLUTIONS FAST ACTING PROTECTION AGAINST CROSS CONTAMINATION

QUAT-
FREE
SOLUTIONS



Control the spread of foodborne pathogens on your premises by using Byotrol Surface Sanitising Wipes.

Having confidence that your cleaning and hygiene products provide optimum efficacy against cross-contamination is vital for effective cleaning practice and compliance. Keeping control of the spread of cross-contamination, including *Listeria*, is vital for protecting your business from the risk of an outbreak and the threat of reputational damage.

Choosing a QUAT-free, antimicrobial solution which has exceptional *Listeria* control helps to improve your HACCP cleaning practices. Our fast-acting solutions offer efficacy even at the low temperatures in which *Listeria* can survive.

Studies show that *Listeria* can exist even at low temperatures. Byotrol Surface Sanitising Wipes are proven to be effective at 4°C (additional EN 13697 conditions). With the additional benefit of a fast-acting 15 second kill, which reduces your clean-down time, Byotrol Surface Sanitising Wipes really are an industry breakthrough.

byotrol®

Byotrol Surface Sanitising Wipes have been specifically formulated to offer a superior sanitising solution for the food manufacturing industry. Designed with high level efficacy against foodborne pathogens, these products help to control the spread of *Listeria* even at low temperatures.

All products provide long lasting protection against bacteria between cleans, having been tested to BSI PAS2424 protocol, which was developed by Byotrol and the BSI in order to demonstrate long lasting efficacy against bacteria on frequently touched surfaces. Compatible with a wide range of surfaces, for use as part of interim cleans and full clean-down.



Exceptional Antimicrobial Efficacy:

- Quick kill (15 seconds contact time)
- Proven to kill 99.99% of food related bacteria, including *Listeria*, *Salmonella* and *E. coli*.
- Expert *Listeria* control – proven to perform at 4°C, lower than the standard EN 13697 obligatory test temperature of 20°C
- EN 1276 (bactericidal)
- EN 13697 (bactericidal and yeasticidal)
- EN 1650 (yeasticidal)
- EN 14476 Influenza A (H1N1), Rotavirus
- BSI PAS 2424 to demonstrate 24 hour efficacy

Added Benefits:

- Specialist sanitising wipe for the food processing industry
- Conveniently dispensed from tamper-proof sealed tubs
- Compatible with hard surfaces including stainless steel, plastics, tiles, floors, walls, fridges and sanitary ware
- Non-taint, fragrance-free
- Blue and white substrates available
- No need to rinse after use
- Suitable for both dry and wet processing sites
- Specialist surface sanitising wipes, ideal for use in the food manufacturing and food service industries

COMPATIBLE WITH HARD SURFACES INCLUDING STAINLESS STEEL, PLASTIC, TILES, FLOORS, WALLS, FRIDGES AND SANITARY WARE. SUITABLE FOR BOTH WET AND DRY PROCESSING SITES.



Product	Byotrol Surface Sanitising Wipes	Byotrol Surface Sanitising Wipes	Byotrol Surface Sanitising Wipes (Refill)
Wipe colour	White	Blue	Blue
Size	150 Wipes	1500 Wipes	1500 Wipes
Code	SWW0150/B2021	SWB1500/B2021	SRB1500/B2021
Units per case/tub	6	1	2
Cases/tubs per layer	15	12	6
Layers per pallet	4	5	5

Use biocides safely. Always read the label and product information before use. Contact Byotrol for further information.

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