



DISINFECTANT, BASED ON ETHANOL, USED FOR THE LONG-TERM DISINFECTION OF TUBES AND FITTINGS IN THE BEVERAGE INDUSTRY. ALSO USED FOR THE SURFACE DISINFECTION IN THE FOOD INDUSTRY.

COMPOSITION AND DESCRIPTION

TM 70 is a disinfectant based on 70 % ethanol, denatured with acetaldehyde and other wine- and beer concurring ingredients (fruit acids).

TM 70, a slightly acid spray disinfectant, is applied as a concentrate on pre-cleansed surfaces. This disinfectant does not have to be rinsed off. TM 70 does not contain isopropanol! TM 70 kills off most bacteria within a few seconds, at room temperature. The process is accelerated at higher temperatures (5-5-5-test*).



5-5-5-test

5 test phylums, each having 1×10^8 - 3×10^8 cells per ml, are reduced in their number by 10^5 (at 21 °C), every 5 minutes (killing rate = 99.999%).

Microorganisms	contact time	killing rate
staphylococcus aureus	5 minutes	10^{-7}
escherichia coli	30 seconds	10^{-7}
pseudomonas aeruginosa	10 seconds	10^{-7}
salmonella typhosa	10 seconds	10^{-7}
candida albicans	5 minutes	10^{-5} - 10^{-6}
aspergillus niger	10 minutes	10^{-4} - 10^{-5}



Compatibility and admission:

TM 70 can be inactivated with non-ionic surfactants. Do not apply TM 70 on acrylic glass. TM 70 is amicable to skin and disinfects hands before handling the food. Admitted by the Federal Institute for food examination and research, Vienna with the number ZU 8684 / 92. Toxicity: acute oral toxicity rat LD 50=13.7 g / kg

APPLICATION

TM 70 is used undiluted and does not lose its efficacy as long as the concentration of the alcohol does not fall below 30 vol. %.

Disinfection of filling-, corking- and sealing machines etc.:

Based on its quick disinfecting effect and food concurring ingredients, one can immediately (after 90 seconds) proceed with bottling- and filling procedures right after the application of TM 70, without having to rinse in between.

Long-term disinfection of membrane filter units:

Rinse filter units with water and let them soak in TM 70 afterwards. Several filter parts must be submerged! Rinse with water before use. Unit membranes, sponge balls, seals etc. are not weakened and they stay mould free. TM 70 can be used over and over again, until the spindle test shows 30 % vol. alcohol.

Surface disinfection of cutting boards, knives and other utensils in the meat industry:

Cleanse the utensil parts thoroughly beforehand, rinse off the detergent, let the cutting boards drip off. Spray the damp utensil parts and surfaces with TM 70, so that the TM 70 solution remains on the surface. The ethanol is completely evaporated after 30 minutes. The utensils can be re-used without having to rinse them first.

Disinfection while cleaning the beverage dispensing installations:

Spray the tap, the tap head and the barrel fittings with TM 70 after having chemically cleaned them first. Clean the opened beverage meter ("Geber") with a paper towel and spray it with TM 70 as well. ATTENTION: Do not spray acrylic glass parts! The ethanol is completely evaporated after 30 seconds. The utensils can be re-used without rinsing them first.

FORM OF DELIVERY: 1-l-spray can, 1-l-refill bottle, 5-l-can, 25-l-can

We also deliver neutral TM 70 that is without fruit acids, in special application cases.

MARKING ACCORDING TO THE CHEMICAL LAW: F slightly flammable.

Product contains ethanol. For more information, please see the safety leaflet.

Use biocides safely. Always read the label and product information before use.