



## Endbac Sanitising Tablets

### The professional choice for kitchen sanitising

#### Endbac Sanitising Tablets

- Effective sanitising
- Food grade formulation
- Suitable for professional needs
- Versatile tablets

#### Effective Sanitising

- One Endbac Sanitising Tablet dissolved in a measured amount of potable water will provide an environment that will reduce bacteria to safe levels and minimise the risk of passing on unwanted bugs to your customers, leaving your salad fresh and taint-free

#### Food grade formulation

- Endbac Probe and Utensil Sanitising Wipes' non tainting, odourless formula is suitable for sanitising probes and utensils between applications

#### Versatile tablets

- Whilst Endbac Sanitising Tablets have been designed for use by caterers, they can also be used for disinfection in other areas such as on soiled mops / cloths. Because they ensure total germ kill on all surfaces in kitchens and food preparation environments, they are tailored to professional needs



# Endbac Sanitising Tablets

Endbac Sanitising Tablets are chlorine based sanitising tablets for food contact surfaces and salad washing.

## Usage Instructions

- Dilute 1 tablet with 5 litres of water for general cleaning or 2 tablets with 5 litres of water for heavy-duty cleaning
- Wipe on surface with a mop, sponge, cloth or spray bottle and allow 5 minutes contact time before rinsing with fresh water
- For salad, vegetable washing, dilute 1 tablet in 5 litres of cold water. Ensure tablet is fully dissolved before adding salad or vegetables
- Allow 10 minutes contact time before removing from solution and rinsing thoroughly in potable water

## Technical Information

Appearance: hard, white tablets

pH: 5.0 - 6.0

## Top tips

- Avoid contact with skin and eyes
- Rinse and dry hands after use

## Pack Details

Product Code	Pack Size	Packs per case	Cases per pallet	Outer Barcode	Inner Barcode
410770	230 tablets	6 x 230 tablets	128	8711800410778	