

# DL 21 CLORBAC

## Alkaline chlorinated fungicide and bactericide detergent



### DESCRIPTION

DL 21 CLORBAC is a bactericidal and fungicidal alkaline detergent with high disinfecting power against proteins, fats, blood and organic residues in general. Specially formulated for use in cleaning and disinfection in a single operation of surfaces and utensils heavily contaminated in the Food Industry, hospitals, communities, surfaces and institutional hygiene. Recommended for:

- Disinfection of stores, warehouses, cold rooms and rooms for any purpose (industrial, institutional) particularly to the handling of food products
- Disinfection of cold-storage rooms.
- Disinfection of elements of transport (trays, booths, etc), machines of cut into pieces, stuffed, mixed, packed, etc.
- Disinfection of utensils (knives, work benches, etc.)
- Disinfection of pipelines, conductions, tanks, etc.

DL 21 CLORBAC contains an active ingredient, sodium hypochlorite, widely known for their biocidal activity against Gram positive bacteria (*Staphylococcus aureus*) and Gram negative bacteria (*Pseudomonas aeruginosa* and *Salmonella typhosa*) and fungi (*Aspergillus ssp.* *Penicillium ssp.* ), yeast (*Candida albicans*) and viruses (typhoid, cholera, poliomyelitis, etc.).

This inhibitory effect of microbial growth provides an effective deodorizing action, since it prevents the formation of unpleasant odours due to decomposition, putrefaction and fermentation.

The presence of non-ionic surfactants and high alkalinity free product confers to DL 21 CLORBAC a remarkable degreasing and cleaning action even at low concentrations, allowing the product to penetrate quickly and easily in all interstices which might be contaminated, even in porous surfaces, ensuring a good cleaning and disinfection, even in the presence of organic matter.

#### AUTHORIZED USES:

- Environmental use and use in the food industry.
- Disinfection by contact: Surfaces and equipment.
- Application by professional staff.

BIOCIDES SPANISH REGISTRATION Nº: 18 / 20-40-06538 and HA.

Complies with the UNE\_EN 13697 Standard in dirty conditions. Chemical antiseptics and disinfectants. Quantitative non-porous surface test for the evaluation of bactericidal and fungicidal activity in chemical disinfectants used in food products, in industry, at home and in communities.

### FORM OF USE

Before using the product, read the label carefully.

The application of the product in the food industry for use in contact disinfection: surfaces and equipment, must be carried out in the absence of food. All the necessary measures will be taken so that the food, machinery or utensils that are handled in the premises or facilities previously treated with the product do not contain residues of any of its components. To do this, rinse the treated or exposed parts or surfaces abundantly with drinking water before use.

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Use the product pure or in aqueous solution, depending on the substrate, the type and amount of dirt, the method of application required and keeping the contact time:

ACTIVITY	DILUTION	CONTACT TIME
<b>BACTERICIDE</b>	<b>≥ 15%</b>	Minimum 5 minutes
<b>FUNGICIDE</b>	<b>≥ 2.5%</b>	Minimum 15 minutes

- Manual disinfection of surfaces and equipment, by direct spraying or spraying pure or diluted product from 2.5 to 15% (25 to 150 ml DL 21 CLORBAC per liter of water).
- Cleaning utensils in a bath by immersion: 2.5 to 15% (25 to 150 ml DL 21 CLORBAC per liter of water), leaving to act for at least 30 min.
- Circuit cleaning by recirculation: 25 to 150 ml DL 21 CLORBAC per liter of water.

It can be applied in dirty conditions, so that cleaning and disinfection are achieved in a single operation. The general rules of use are:

- 1.- Make the cleaning and disinfection of the equipment, utensils and / or surfaces with the DL 21 CLORBAC solutions recommended in each case, as soon as possible after each manufacturing process.
- 2.- Allow the DL 21 CLORBAC solutions to remain in contact with the surfaces to be disinfected as long as possible (Minimum recommended time: 15 min.).
- 3.- Rinse the surfaces, equipment or utensils with plenty of drinking water, until they are free of foam.

### TECHNICAL CHARACTERISTICS

Aspect: Transparent thick liquid  
 Color: Yellowish.  
 Smell: Chlorine characteristic.  
 pH pure:  $13 \pm 0,5$   
 Density:  $1,150 \pm 0,02$  g/cc  
 Boiling Point: Decomposes above  $40^\circ$  C.

### COMPOSITION

Sodium hypochlorite (5%). Sodium hydroxide (3%). Less than 5%: Non ionic tensioactives and phosphonates.

### PRESENTATION

FORMAT	5 kg
CODE	005DCL05

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## SECURITY/TOXICOLOGY

It can be corrosive to metals. Causes severe skin burns and eye damage. Very toxic to aquatic organisms, with long-lasting effects. In contact with acids, it releases toxic gases. Keep in the original container. Do not eat, drink or smoke during handling. After handling the formulation, it is necessary to rinse your hands with plenty of water. To avoid contact with the skin and eyes, personnel handling the product should wear rubber gloves and goggles in case of possible splashes. Containers should not be left open. All kinds of spillage or leakage and massive spills should also be avoided.

The use of the solutions (between 2.5-15% of DL 21 CLORBAC) reduce considerably their danger due to contact with the skin and the eyes. However, it is advisable to maintain the same personal protection habits, especially wearing gloves to avoid sensitization problems.

Avoid all contact of the DL 21 CLORBAC product with other cleaning products, especially with acids, it can produce toxic gases (chlorine). This product has an oxidizing character. Contact with any oxidizable organic or inorganic product should also be avoided.

It is incompatible with acid products such as hydrochloric and phosphonic acid, nitrogenous compounds like ammonia and urea, metals (iron, copper, nickel, and cobalt), reducing agents, and combustible organic materials.

A pre-treatment test should be done to verify the compatibility of the product with the materials.

IN ORDER TO AVOID RISKS FOR PEOPLE AND THE ENVIRONMENT, FOLLOW THE INSTRUCTIONS FOR USE.

## ADDITIONAL INFORMATION

ROESB: B-0346-E

**Bactericide and fungicide efficacy UNE\_EN 13697 tests** have been made according to which the product **DL 21 CLORBAC** is effective:

- As **Bactericidal** for environmental use, domestic and food industries as following the procedure established by the UNE\_EN 13697 (August 2001), has bactericidal activity to 15% (v/v), 5 minutes contact at 21.3°C and dirty conditions (3 g/l of bovine albumin as interfering substance) against *Staphylococcus aureus*, *Pseudomonas aeruginosa*, *Enterococcus hirae* and *Escherichia coli* under the conditions indicated.
- As **Fungicide for use in food industries** as following the procedure established by the UNE\_EN 13697 (August 2001), has fungicide activity to 2% (v/v), 15 minutes contact at 23.2°C and dirty conditions (3 g/l of bovine albumin as interfering substance) against *Candida albicans* and *Aspergillus niger* under the conditions indicated.

Commercial information. For the handle and employment of product, follow the indications of the label and the MSDS.

To resolve any doubt, can contact with our Technical Department. The valid version of this document is available only in the web [www.dermo.com](http://www.dermo.com).

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