

# Blutoxol

## Liquid disinfectant cleaner concentrate for food areas

- ▲ Fast-acting kitchen disinfectant cleaner
- ▲ EN-certified and IHO-listed cleaner and disinfectant for surface disinfection
- ▲ Effective against salmonella, listeria and noroviruses
- ▲ Effective against SARS-CoV-2 (EN 14476, EN 16777)
- ▲ Removes grease, oils and proteins
- ▲ Fragrance free
- ▲ Alkaline
- ▲ The product has a clearance certificate for use in food areas



### Area of application

For the cleaning and disinfection of water and alkali-resistant floor, wall and work surfaces, as well as kitchen appliances and other equipment in food processing companies. Do not use on alkali-sensitive surfaces or surfaces with a single-component coating.

### Application

Please test on a small inconspicuous spot before first application. 1 dosage = 25 ml.

#### Preparing the ready-to-use solution:

Always mix the solution with cold water! See table for dosage. Fill the 500 ml foam spray bottle with cold water up to the mark and add 1 dosage from the 1 L concentrate bottle or using a Kiehl dosing system (e.g. DosiExpress). Fill the 500 ml foam spray bottle using a suitable Kiehl dosing system (e.g. DosiStation, DosiJet). Use 2 L and 5 L canisters with suitable Kiehl dosing systems (e.g. DosiStation, Arcantec, DosiJet).

#### Disinfecting cleaning:

Fully cover surface with disinfection solution (approx. 15–20 ml/m<sup>2</sup>) and clean with a cleaning cloth or cleaning device. Consumption: 0.1 ml/m<sup>2</sup>.

Surfaces and kitchen equipment that come into direct contact with food must be rinsed thoroughly with drinking water once the product has taken effect. For grease or protein deposits, use the product in the appropriate concentration (cold) and, once it has taken effect during scrubbing, apply hot water to the floor surface via the machine's solution tank.



#### Note

Kiehl accepts no liability or responsibility for damage caused as a result of incorrect use or application of the product. Not a consumer product according to 1999/44/EC Art. 1! For professional use only! Use biocides safely. Always read the label and product information before use. PT 04

#### Ingredients (according to 648/2004/EC)

Nonionic surfactants < 5%, organic salts, inorganic salts, biocides, dyes.  
pH value (concentrate): approx. 13

pH value (ready-to-use solution): approx. 11

#### Active substances in 100 g:

2.4 g Didecyltrimethylammonium chloride (CAS: 7173-51-5), 1.9 g Alkyldimethylbenzylammonium chloride (CAS: 68391-01-5).

Art. No.	Packaging unit (PU)	Numbers of PU per pallet
j550302	Carton of 6 x 1 L dosing bottles	84
j550308	Carton of 3 x 2 L bottles	130
j550305	Carton of 2 x 5 L canisters	56

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### Classification

Classification (in concentrate): GHS05, GHS09, Danger. H314 Causes severe skin burns and eye damage. H400 Very toxic to aquatic life. H412 Harmful to aquatic life with long lasting effects. P273 Avoid release to the environment. P280 Wear protective gloves/protective clothing/eye protection/face protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P308+P313 IF exposed or concerned: Get medical advice/attention. Contains: Potassium Silicate / Benzalkonium Chloride (INCI)

### Tests and listings

#### Recommended dosage for surface disinfection in industrial and institutional areas and food industry

Test method	Spectrum of activity	Organic load	Dosage		Contact time
EN 13697 Surface disinfection without mechanical action	bactericidal / yeasticial	high	5%	500 ml/10 L	60 min
EN 16777 Quantitative surface test	virucidal activity against enveloped viruses				

### Further tests

Test method	Spectrum of activity	Organic load	Dosage		Contact time
<b>Industrial and institutional areas, food industry</b>					
EN 1276 Quantitative suspension test	bactericidal	low	2%	200 ml/10 L	5 min
EN 1650 Quantitative suspension test	yeasticial	low	0.5% 1%	50 ml/10 L 100 ml/10 L	15 min 5 min
		high	2% 3%	200 ml/10 L 300 ml/10 L	15 min 5 min
EN 13697 Surface disinfection without mechanical action	bactericidal	low	7.5%	750 ml/10 L	5 min
		high	5%	500 ml/10 L	30 min
EN 13697 Surface disinfection without mechanical action	yeasticial	low	3% 2%	300 ml/10 L 200 ml/10 L	15 min 30 min
		high	4% 3%	400 ml/10 L 300 ml/10 L	15 min 30 min
<b>Virucidal activity</b>					
EN 14476 Quantitative suspension test	virucidal activity against enveloped viruses	high	7.5%	750 ml/10 L	60 min
	Noroviruses	low	7.5% 5%	750 ml/10 L 500 ml/10 L	30 min 60 min
		high	7.5%	750 ml/10 L	30 min
EN 16777 Quantitative surface test	virucidal activity against enveloped viruses	high	7.5% 5%	750 ml/10 L 500 ml/10 L	30 min 60 min

See also [www.desinfektionsmittelliste.de](http://www.desinfektionsmittelliste.de)