

Alcogiene™

For Serious Protection

PAWA

(Food Contact Use)



Clean & Disinfect Food Processing
Equipment and Surfaces

- ✓ Disinfection of Food Contact and non-Food Contact Surfaces
- ✓ Manufactured in a cGMP and HACCP compliant facility
- ✓ Scientifically tested to meet stringent Eur. Standard
- ✓ Kill 99.9% bacteria within 1 minute
- ✓ No residue and no-rinse required
- ✓ Fragrance-free formulation
- ✓ Non-oxidizing disinfectant

#ThinkHygieneThinkAlcogiene



Please refer to Safety Data Sheet for detailed hazard information of this product.

Product Description:

Alcogiene™ PAWA is recommended for use to clean, sanitise and disinfect hard, non-porous food contact surfaces at concentration of 70 %. This product is highly evaporative and leave no residue after application hence it's safe for use on food-contact surfaces without any rinsing. The prepared PAWA solution at concentration has been independently tested against a range of European Testing Standards (EN). The efficacy test have demonstrated that it is effective to kill a broad spectrum of pathogens in 1 minute.

To be diluted to:

70% PAWA solution.

Direction of Use:

To prepare a ready use 70 % PAWA solution, dilute according to ratio 3:7 of purified water and PAWA. Thoroughly clean non-porous food contact surfaces if visibly dirty. Hold bottle of diluted PAWA solution upright 6 - 8 inches from surface. Spray surfaces until all covered with mist. Allow surfaces to air-dry. No rinsing is required.

Applications:

General purpose disinfectant of non-coated, non-porous food contact surfaces of equipment such as food processing equipment, dairy equipment, silverware, dishes, food utensils, sink tops, countertops, table and etc. Suitable for all food and beverage manufacturing and service environments such as hotels, restaurants and school.

Sites of Application:

Use in food manufacturing, retailing, processing factory and hotel sanitisation.

Efficacy Test Performed:

Efficacy Test	Contact time
EN 1650	1 min , 15 min
EN 1276	1 min , 5 min
EN 13697	1 min , 5 min , 15min

***EN1650 - Fungicidal Suspension Test**

The EN 1650 test method is a quantitative suspension test used to determine the anti-fungal efficacy of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutions areas.

***EN1276 - Bactericidal Suspension Test**

The EN 1276 standard specifies a suspension test for establishing whether a chemical disinfectant or antiseptic has bactericidal activity that applies in food, industrial, domestic, and institutions areas.

***EN13697 - Yeastcidal, Bactericidal and Fungicidal Test**

The EN 13697 standard is a quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of disinfectants used in food, industrial, domestic and institutional areas.

Authorisation:

Alcogiene™ PAWA is manufactured, processed and packaged in a cGMP and HACCP compliant facility. This product also meet the current Food Chemical Codex (FCC) criteria for Isopropyl Alcohol.

Features and Benefits:

- **Formulated for food-contact surfaces.**

- **Wide spectrum of antimicrobial activity.**

Effective against vegetative bacteria and lipid containing viruses but not against spores.

- **Rapid action.**

Capable of killing 99.9 % of bacteria and yeast within 1 minute of exposure.

- **Non-oxidising disinfectant.**

Kill pathogens by making the bacterial cell membrane permeable, leading to cytoplasm leakage, protein denaturation and eventual cell lysis.

- **Fragrance-free formula.**

To avoid risk of allergic reaction.

- **Fast-evaporating and leave no residue.**

Alcohol evaporate fast and leave no residue after application.

- **Surface compatibility.**

Suitable for most types of non-porous surfaces.

- **Scientifically tested to meet stringent European standard.**

On non-porous food contact surfaces, the prepared PAWA70 solution at concentration of 70 % is proven effectively kill 99.9 % against the following pathogens:

Pseudomonas aeruginosa	Escherichia coli K12
Enterococcus hirae	Staphylococcus aureus
Candida albicans	

Storage Condition:

The container must close tightly in a cool dry, well-ventilated place. Keep away from all sources of ignition, heat and direct sunlight.

