



MUR-TU® COLD STORAGE, FOOD AND AGRI DISINFECTANT® - DATA

MUR-TU® Cold Storage, Food and Agri Disinfectant is a Biodegradable Multipurpose Disinfectant and Cleaning Agent. One of the most important parts of running any kind of food supply is ensuring that all your appliances and areas are clean and devoid of filth. With meats, dairy products and other food fragments it is all too easy for bacteria to find good places to build up and breed in.

Keeping your supply and processing are clean is essential to prevent this, and your food, cold storage is no exception. After all, your freezers and iceboxes are where most of your food is stored, and contamination of your storage means contamination of your food.

BIOCIDAL PROPERTIES

MUR-TU® Cold Storage, Food and Agri Disinfectant is highly active against a wide range of bacteria, fungi, algae and viruses.

USES

MUR-TU® Cold Storage, Food and Agri Disinfectant can be used on all hard surfaces, Cold Storage, Fridges, Freezers, Dairy Equipment, Milking Equipment, Dairy Floors, Bakeries, Kitchens, Abattoirs, Butcheries, Kennels, Stables, Catteries, Aviaries, Agricultural Machinery and Equipment, etc.

INGREDIENTS

Cationic Surfactants, Polymers, Fragrance and Others.

TECHNICAL DATA

FLASH POINT	-	Not applicable;
COLOUR RANGE	-	Tinge of Green Pine Liquid;
PACKING SIZE	-	1 and 5 Litres.

APPLICATION

1. Interior and Exterior;
2. Use on almost any hard surface;
3. Use with brush, Garden Sprayer or High Pressure Sprayer;
4. Fogger – leave to dry.

DILUTE AS FOLLOWS

1. General Disinfectant including Floors - 10ml in 1 litre water (1:100) - Makes 100 Litres per Litre;
2. High risk areas, Touch Points and equipment - disinfection against bacteria, fungi and most viruses - 20ml in 1 litre water (1:50) - Makes 50 Litres per Litre;
3. High Risk Viruses including Fogging and Spraying - 50ml in 1 litre water (1:20) - Makes 20 Litres per Litre;
4. Clean all equipment with water.

STANDARD APPLICATION PROCEDURE

Apply to all infected and suspected areas liberal wash of **MUR-TU®** Cold Storage, Food and Agri Disinfectant, rinse off with water and leave to dry or dry.

SAFETY

Disinfecting is a relatively user-friendly activity if the proper precautions are taken to ensure safety.

- It is advisable to wear gloves as skin irritation could occur with prolonged exposure;
Always keep out of reach of children and animals;
- Do not take in orally - harmful if swallowed. Seek medical attention and do not induce vomiting;
- If accidental contact with skin, wash immediately with soap and water or a good quality skin cleaner;
- If accidental contact with eyes, rinse immediately with plenty of water and seek medical advice;
- Wear a respirator if the area being sanitized cannot be adequately ventilated, and work for short periods only;
- Ventilate the area to be sanitized, opening all doors and windows and using fans during application and drying;
- Choose an area inaccessible to children and pets, and when they are thoroughly dry, take them to a toxic-waste dump site.



GENERAL

Different surfaces and environmental conditions require specific painting systems to produce the best possible results - It is, therefore, recommended that you contact a representative from Classic Paints for advice on all your painting requirements, whenever possible.

The information, and, in particular, the recommendations relating to the application and end-use of Classic Paints products, are given in good faith based on Classic Paints' current knowledge and experience of the products when properly stored, handled and applied under normal conditions.

In practice, the differences in materials, substrates and actual site conditions are such that no warranty in respect of merchantability or of fitness for a particular purpose, nor any liability arising out of any legal relationship whatsoever, can be inferred either from this information, or from any written recommendations, or from any other advice offered. The proprietary rights of third parties must be observed. All orders are accepted subject to our current terms of sale and delivery. Users must always refer to the most recent issue of the Product Data Sheet for the product concerned, copies of which will be supplied on request.



ISSUE

07/04/2020 - This supersedes all previous publications - This technical data furnished is obtained from controlled laboratory tests under ideal application conditions. No guarantee of any performance characteristic is given or implied and we do not hold ourselves responsible for any consequential damage of whatsoever nature that may arise from use of our products. In the event of a proven product fault our liability will be limited to the replacement of the product only. It is the user's responsibility to confirm the currency of product data sheets.