



CATALOGUE OF SOLUTIONS



FOOD
SECTOR



liveBio!

	DD465	DD4112	DD4146	DD4124	DD487	DD497	DD482	DD424	DD4157	DD438
TYPE OF DIRT										
General dirt										
Oils in general, dust, grease, industrial oils										
Oils in general, grease, animal/vegetal oils										
Scale										
Rust										
TYPE OF APPLICATIONS										
Manual										
Automatic: scrubbing machine										
Automatic: lance / pressure washing / steam										
Automatic: foam										
Automatic: CIP										
Dosage	Ready to use	1 - 3%	Ready to use	5 - 10%	5 - 10%	5 - 10%	0.5 - 5 %	1 - 3%	2 - 5%	Ready to use
Foam	Yes	Yes	Yes	Yes	High	High	Controlled	Controlled	Controlled	Low
FEATURES AND CERTIFICATIONS										
Exempt from hazardous labelling										
Biological										
Green chemistry										
Ecodesign										
NSF / HA										
Contained in: soda / chlorine / peroxides	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
Ammonium content	0.35%	6.93%	0%	0%	0%	0%	0%	0%	0%	0%
INTERACTION BETWEEN SURFACES AND MATERIALS										
Plastic and rubbers										
Aluminum										
Stainless steel										
Steel										
PRODUCT PURPOSE										
Detergent										
Degreaser										
Descaler										
Anti-allergenic										
Bactericide										
Fungicide										
Virucidal										

Suitability level: high medium low





















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ALIMENTARY SECTOR



CATALOGUE of SOLUTIONS

CODE	NAME	FORMAT	PACKAGING	DESCRIPTION	DOSAGE AND APPLICATION	WHY IS IT DIFFERENT?	TECH. SHEET AND VIDEO
DD 424	ACID DETERGENT AGROFOOD	10 L	60 jerrycans pallet	• Acidic non-foaming cleaner for clean in place (CIP) with descaling, detergent and sanitizing properties thanks to the containing active ingredients.	<p>1 - 3%</p>  <ul style="list-style-type: none"> Introduce the product into the system and recirculate. Empty and rinse with clean water. 	<ul style="list-style-type: none"> Exempt from VOC 	
DD 438	BIOLOGICAL DRAIN CLEANER	10 L	60 jerrycans pallet	• Liquid product that combines the action of microorganisms specialized in the degradation of oils, fats and specific enzymes against fat and cellulose.	<p>Ready to use</p>  <ul style="list-style-type: none"> Apply on problematic drains after the end of activity. Let it act and use the facilities normally. 	<ul style="list-style-type: none"> Biological: contains Enzymes and microorganisms Ecological: Ecodesign No ADR 	
DD 465-HA	DISINFECTANT CLEANER	750 ml	8 bottles box 65 boxes pallet	• Disinfectant cleaner whose formula combines broad-spectrum bactericidal, fungicidal and virucidal* active ingredients, providing it with excellent disinfecting power.	<p>Ready to use</p>  <ul style="list-style-type: none"> Spray the entire surface. Let it act for a few minutes. Rinse. 	<ul style="list-style-type: none"> Ecological: Ecodesign Exempt from hazardous labelling High performance Two-in-one: degreaser and deoxidizer Approved for the food industry, registry N° 17-20/40-05306 and 17-20/40-05306HA. Authorised for use by the public in general Activity against enveloped viruses 	
DD 482	CIP ALKALINE CLEANER	10 L	60 jerrycans pallet	• Non-foaming alkaline cleaner for cleaning in place (CIP) with descaling and detergent properties due to its combination of active ingredients. Product suitable for the food industry in cleaning programs under HACCP systems.	<p>0,5 - 5%</p>  <ul style="list-style-type: none"> Introduce the product into the system and recirculate. Empty and rinse with clean water. 	<ul style="list-style-type: none"> Ecological: Ecodesign Certified for Food industry - NSF Very effective at low dosages 	
DD 487	ENZYMATIC FOAM CLEANER	10 L	60 jerrycans pallet	• Highly foaming enzymatic detergent designed to eliminate all types of fat and dirt on vertical surfaces.	<p>5 - 10%</p>  <ul style="list-style-type: none"> Apply on the surface with foaming systems and let it act for a few minutes. Rinse with water. 	<ul style="list-style-type: none"> Biological: contains Enzymes Ecological: Ecodesign Certified for Food industry - NSF Exempt from VOC No ADR 	
DD 497	ACID FOAM DETERGENT	10 L	60 jerrycans pallet	• Acid cleaner of great foaming capacity with descaling, detergent and sanitizing properties. Suitable for lance or foaming system.	<p>5 - 10%</p>  <ul style="list-style-type: none"> Apply on the surface with foaming systems and let it act for a few minutes. Rinse with water. 	<ul style="list-style-type: none"> Ecological: Ecodesign Exempt from VOC 	















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ALIMENTARY SECTOR



CATALOGUE of SOLUTIONS

CODE	NAME	FORMAT	PACKAGING	DESCRIPTION	DOSAGE AND APPLICATION	WHY IS IT DIFFERENT?	TECH. SHEET AND VIDEO
DD 4112-HA	CLEANER DISINFECTANT CDA	10 L	60 jerrycans pallet	<ul style="list-style-type: none"> Cleaner disinfectant, free from aldehydes, of wide range of bactericidal, fungicidal and virucidal activity. 	<p>1 - 4%</p>  <ul style="list-style-type: none"> Spray the entire surface. Let it act for a few minutes. Rinse. 	<ul style="list-style-type: none"> Ecological: Ecodesign High performance. Triple disinfectant action. Two-in-one: degreaser and deoxidizer Approved for the food industry, registry N° 20-20/40-10255 and 20-20/40-10255-HA. Does not require specialized personnel 	
DD 4124	ALLERGEN REMOVING DETERGENT	10 L	60 jerrycans pallet	<ul style="list-style-type: none"> Enzymatic detergent for cleaning and degreasing of surfaces and equipment that might be in contact with food allergens. 	<p>5 - 10%</p>  <ul style="list-style-type: none"> Spray on the surface and let it act for a few minutes. Do not let the product dry. Rinse with water. 	<ul style="list-style-type: none"> Biological: contains Enzymes Ecological: Ecodesign Exempt from hazardous labelling Exempt from VOC No ADR 	
DD 4146	ALLERGEN REMOVING DEGREASER	10 L	60 jerrycans pallet	<ul style="list-style-type: none"> Enzymatic detergent for cleaning and degreasing of surfaces and equipment that might be in contact with food allergens. 	<p>Ready to use</p>  <ul style="list-style-type: none"> Spray on the surface and let it act for a few minutes. Do not let the product dry. Rinse with water. 	<ul style="list-style-type: none"> Biological: contains Enzymes Ecological: Ecodesign Exempt from hazardous labelling Exempt from VOC No ADR 	
DD 4157	DETERGENT MACHINE	10 L	60 jerrycans pallet	<ul style="list-style-type: none"> Detergent specially designed for application in automatic scrubbing machines. 	<p>0,2 - 2%</p>  <ul style="list-style-type: none"> Dilute the product and use with a scrubbing machine. 	<ul style="list-style-type: none"> Exempt from VOC No ADR 	



ACID DETERGENT - AGROFOOD

DD 424

Acidic non-foaming cleaner for clean in place (CIP) with descaling, detergent and sanitizing properties thanks to the containing active ingredients. Suitable for food industry in cleaning programmes within HACCP systems.

WHERE

APPLICATIONS

- Suitable for acid cleaning in disinfecting and cleaning programmes under HACCP systems.
- In food industries such as dairies, especially cheese factories, breweries, wineries, etc.
- Cleaning and descaling of circuits, moulds and homogenization or sterilization tanks.
- Acid cleaning of utensils in food industry.
- Maintenance descaler at critical points of pipes, surfaces and closed systems.

HOW

HOW TO USE

Manual application: dilute with water using a manual dosing system (MQ19) or automatic (MQ31; MQ48) as needed. Apply using an application system (MQ15; MQ39; MQ18) on the surfaces to be treated, let act and rub if necessary. Rinse with water to remove remaining dirt and product. CIP application: apply product taking into account the manufacturer's instructions. After cleaning, rinse with abundant water. Acidic product, it can damage certain materials such as marble, concrete, iron, etc.

WHEN

DOSAGE

Depending on the amount of dirt and type of application:
- Manual application: 5 - 10%
- CIP systems: 1 - 3%

Acid CIP cleaner

BENEFITS

- ✓ **Low dosages for use** and quick action that saves product and time
- ✓ **Effectiveness:** its acidic nature provides a high descaling power
- ✓ **HACCP programmes:** using it prior to the disinfectant improves the action of the latter
- ✓ **Safety in use:** does not contain fuming acids
- ✓ **Environmental improvement:** ecodesigned product, minimizes the environmental impact
- ✓ **Other benefits:** minimal foaming which favours its action and rinsing

FOOD INDUSTRY. CATTLE INDUSTRY. PLUMBING AND HEATING. METAL INDUSTRY.



DD 424 - AGRICULTURAL-FOOD ACID DETERGENT



FEATURES

- Acid concentrated detergent for CIP cleaning and automatic washing machines.
- Powerful detergent, degreasing and descaling agent for organic wastes.

WHERE TO APPLY IT AND DOSAGE

- CIP cleaning equipment in the food industry. Automatic washing machines and tunnels.
- Do not apply on aluminium, copper or galvanized metal.
- Dose between 1% and 3%
- In the case of persistent filth or machine or manual washing, it is possible to increase the dose up to normal doses of 10% or higher.



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.40 – 1.50 g/cm ³
pH	< 2
Foaming capacity	Low
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	High
Disinfectant capacity	Not Applicable
Sanitizing capacity	High
Descaling capacity	Very high



BENEFITS AND REGULATIONS

- ✓ Complies with HACCP protocols.
- ✓ Absence of food allergens.
- ✓ Gluten free.
- ✓ Adaptation to the IFS and BRC standards.



CONTACT

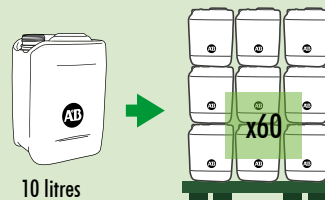
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Industrial technical product with specific performances



SHIPPING FORMAT



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 15 - Sprayer



MQ 17 - Tap



MQ 19 - Dispenser bottle



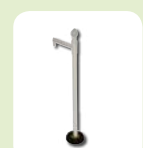
MQ 31 - Ecomix (High Flow)



MQ 38 - Tank sprayer



MQ 51 - Ecomix (Low Flow)



MQ 78 - Dispenser for container





BIOLOGICAL DRAIN CLEANER

DD 438

Liquid product that combines the action of microorganisms specialised in the degradation of oils, fats and cellulose.



WHERE

APPLICATIONS

- Product designed to prevent odours and organic blockage in pipes and vats of fat.
- Recommended for public areas and industries where grease continually causes blockage and bad smells: restaurants, hotels, residences and in food industry.

HOW

HOW TO USE

Pipes: dilute the dose in 2-3 litres of water to make it easy to apply. Apply to sinks at night after working hours to let it to work for a longer period of time.

Let it act and then use facilities normally.

Fat vats: dilute the dose in water to make it easy to apply. Add the dose near the equipment or apply it directly in it.

WHEN

DOSAGE

Pipes: for treating organic blockages in pipes, apply 10 ml of product per metre of pipe.

Fat vats: apply 1 litre of product per 1,000 litres of volume to be treated. At the beginning, carry out the treatment daily. Apply product daily at the end of the day for maximum effectiveness. When the problem is under control, reduce the frequency of applications (weekly).

With active microorganisms

BENEFITS

- ✓ **High performance:** prevents clogging and eliminates odours, emptying septic tanks less often, and prevents facilities from deteriorating
- ✓ **Biological action:** highly active due to its microorganisms and enzymes
- ✓ **Safe to use:** non-corrosive product
- ✓ **Environmental improvement:** ecodesigned product, minimizes its environmental impact, it preliminarily breaks down organic matter due to its biological action
- ✓ **Other benefits:** specially suitable for problems with fats and oils in the food industry

FOOD INDUSTRY. WINERIES. FRUIT AND VEGETABLE SHOPS. ENVIRONMENTAL SECTOR.



DD 438 - BIOLOGICAL UNCLOGGING AGENT



FEATURES

- Biological fluid for the control of clogging in drain systems, grease tanks and pit facilities in the food industry. Active against oil, grease and cellulose residues.
- Biotechnological product based on enzymes and microorganisms (bacteria) with specific action.

WHERE TO APPLY

- Pipe conduits, septic tanks, grease traps and settling basins..

DOSAGE

- Dilute the required product in a small amount of warm water and directly pour into the system to be treated.
- Product ready for use.
- Pipes: 10 ml. For each meter of pipes or drains
- Grease tanks: 1 liter per every 1000 liters of volume to be treated.



Industrial technical product with specific performances



TECHNICAL SPECIFICATIONS

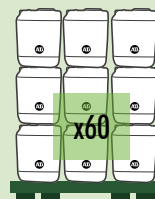
Features	Value
Appearance	Homogeneous fluid
Colour	Beige
Odour	Slight
Density	0.90 – 1.0 g/cm ³
pH	7.5 – 8.5
Biological activity	> 1 x 10 ⁶ ufc/ml
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Acid content	0%
Peroxide content	0%



SHIPPING FORMAT



10 litres



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 17 Plastic Tap



MQ 76 Jerrycan dosifying tap



BENEFITS AND REGULATIONS

- ✓ Suitable for IFS and BRC regulations.
- ✓ Gluten Free. Free from food allergens.
- ✓ Complies with HACCP protocols.



CONTACT





DISINFECTANT CLEANER

DD 465

Disinfectant cleaner whose formula combines broad-spectrum bactericidal, fungicidal and virucidal* active ingredients, providing it with excellent disinfecting power. AUTHORISED FOR USE BY THE GENERAL PUBLIC. HA approved for the food industry, registry No. 17-20/40-05306 and 17-20/40-05306 HA.



WHERE

APPLICATIONS

- Disinfection in food industry (HACCP programmes) at all types of establishments that handle, process, or store food: dairy, beverage, canning, cold storage industries, restaurants, butchers, fish markets, bakeries, etc.
- Environmental cleaning and disinfecting of surfaces in public areas and apartment buildings: schools, nurseries, playgrounds, residences, hotels, etc.
- General cleaning and disinfection for public use.
- Recommended for surface disinfection as virucidal* authorised by Spanish Ministry of Health that proved its effectiveness against enveloped viruses (EN 14476).

HOW

HOW TO USE

Use in Food Industry for contact disinfection: use in absence of food. Before use, rinse with water the parts that have been in contact with the product to make sure no residue remain on any of the components. Do not mix with other chemical products.

Environmental cleaning: do not apply on food or kitchen utensils. Do not apply on surfaces on which food is manipulated, prepared or served.

Contact time: 5 minutes for bactericidal activity, 15 minutes for fungicidal activity and 5 minutes for virucidal* activity.

WHEN

DOSAGE

Ready to use.

Disinfection and safe to use

BENEFITS

- ✓ **Does not require application licence:** professional use
- ✓ **Cleaner and disinfectant** in just one product
- ✓ **Bactericidal and fungicidal activity** in dirty conditions (UNE 13697) against *Escherichia coli*, *Pseudomonas aeruginosa*, *Staphylococcus aureus*, *Enterococcus hiriae*, *Aspergillus brasiliensis* and *Candida albicans*
- ✓ ***Tested** against the A H1N1 flu enveloped virus (EN 14476) in dirty conditions
- ✓ **Active** against *Listeria monocytogenes*, *Salmonella typhimurium* and *Campilobacter jejuni*
- ✓ **HACCP programmes:** cleanses and disinfects surfaces, equipment and utensils
- ✓ **Safe to use:** not classified as hazardous
- ✓ **Environmental improvement:** ecodesigned product, minimizes its environmental impact



DD 465 - DISINFECTANT CLEANER



FEATURES

- Disinfectant detergent with a broad spectrum for effective cleaning and disinfection, in a single session for surfaces, utensils and machines in the food industry.
- Bactericide and fungicide action.
- Official food Register: 17-20/40-05306 HA

DOSAGE AND USAGE METHOD

- Product ready for use.
- Bactericide action 5 min. of contact.
- Fungicide action 15 min. of contact.



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous colorless fluid
Odour	Essence-free
Density	1.00 – 1.05 g/cm ³
pH	7.0 – 9.0
Ammonium content	0.35%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	High
Disinfectant capacity	Very high (Bactericide, fungicide and virucidal*)
Sanitizing capacity	Very high



BENEFITS AND REGULATIONS

- ✓ Complies with the HACCP protocols.
- ✓ Absence of food allergens.
- ✓ Gluten free.
- ✓ Adaptation to the IFS and BRC standard.
- ✓ H1 Register.
- ✓ Product without use risk which does not require a permit or specific training for its use.



CONTACT

Manufactured by:
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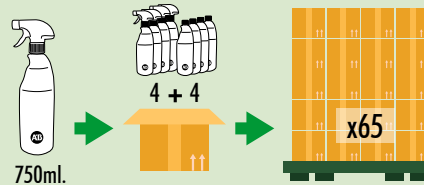


Industrial technical product with specific performances



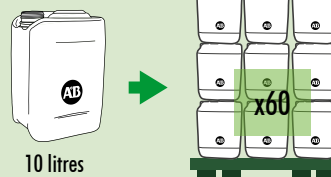
SHIPPING FORMAT

REF.: DD 465-S



- Bottles per box: 4 with sprayer and 4 refills.
- Box dimensions: 285x205x300 mm
- 65 boxes per pallet.
- 13 boxes per height, 5 heights per pallet.

REF.: DD 465-G



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 17 - Tap



MQ 53 - Sprayer



MQ 38 - Tank sprayer



MQ 78 - Dispenser for container





ECO RANGE

CIP ALKALINE CLEANER

DD 482

Non-foaming alkaline cleaner for cleaning in place (CIP) with descaling and detergent properties due to its combination of active ingredients. Product suitable for the food industry in cleaning programs under HACCP systems.



WHERE

APPLICATIONS

- Product suitable for alkaline cleaning in cleaning and disinfecting programs under HACCP systems.
- In food industries such as dairy, breweries, the wine industry, etc.
- Cleaning and descaling of lines and fermentation, homogenization, or sterilization tanks and molds.
- Alkaline cleaning of utensils in the food industry.
- Maintenance descaler at critical points of pipes, surfaces, and closed systems.

HOW

HOW TO USE

CIP Systems: Pour the product at the recommended dilution (See dosages) into the CIP system according to the specific instructions of the manufacturer of the equipment as an alternative to the conventional alkaline cleanings with caustic soda based cleaner.

Manual cleaning: Dilute the product and apply through conventional systems (MQ15; MQ18) or via scrubbing machines or high pressure cleaners. Let it sit and remove or rinse with water.

WHEN

DOSAGE

CIP systems: dose from 0.5 % to 5% depending on the system and how dirty it is.

Manual cleaning:

- Normal amount of dirt: 5%
- Very dirty: 10%

Pipe cleaner

BENEFITS

- ✓ **Lower dosages** and faster acting saves product and time.
- ✓ **Effectiveness:** Its alkaline nature makes it a high power cleaner of grease and organic waste.
- ✓ **HACCP programs:** Its use before using a disinfectant improves the effectiveness of the disinfectant.
- ✓ **Safe to use:** does not contain caustic soda, does not attack plastics, stainless steel, or ceramic parts of the facility.
- ✓ **Environmental improvement:** eco-design product, minimizes its environmental impact.
- ✓ **Other benefits:** minimal foaming power which promotes the action of the product and rinsing it off.

FOOD INDUSTRY. CANNING INDUSTRY. FRUIT AND VEGETABLE INDUSTRY.



DD 482- CIP ALKALINE CLEANER



FEATURES

- Alkaline concentrated detergent for CIP cleaning and automatic washing machines.
- Powerful detergent, degreasing and descaling agent.

WHERE TO APPLY IT AND DOSAGE

- CIP cleaning equipment in the food industry. Automatic washing machines and tunnels. Do not apply on aluminium, copper or galvanized metal.
- Dose between 0.5% and 5%.
- In the case of persistent filth or machine or manual washing, it is possible to increase the dose up to normal doses of 10% or higher.



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.20 – 1.30 g/cm ³
pH	>11.5
Foaming capacity	Low
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	Very high
Disinfectant capacity	Not Applicable
Sanitizing capacity	High
Descaling capacity	Very high



BENEFITS AND REGULATIONS

- ✓ Complies with HACCP protocols.
- ✓ Absence of food allergens.
- ✓ Gluten free.
- ✓ Adaptation to the IFS and BRC standards.



CONTACT

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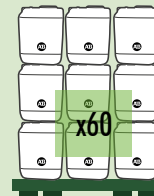
Industrial technical product with specific performances



SHIPPING FORMAT



10 litres



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 15 - Sprayer



MQ 17 - Tap



MQ 19 - Dispenser bottle



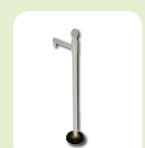
MQ 31 - Ecomix (High Flow)



MQ 38 - Tank sprayer



MQ 51 - Ecomix (Low Flow)



MQ 78 - Dispenser for container





ECO RANGE

ENZYMATIC FOAM CLEANER

DD 487

Highly foaming enzymatic detergent designed to eliminate all types of fat and dirt on vertical surfaces. With European Ecolabel. SUITABLE FOR FOOD INDUSTRY.



APPLICATIONS

- Cleaning in the food industry (HACCP programmes) at all types of establishments that handle, process, or store food: meat, canning, cold storage industries, etc.
- Degreasing and general cleaning of facilities and equipment.
- The product meets sustainability requirements focused on Green Public Procurement.

HOW TO USE

Foam spraying equipment: spray the product on the surfaces to be treated. Leave it on for a few minutes and then rinse using pressurized water. If it is heavily soiled, mechanical means may be necessary.

Conventional spraying equipment: it can also be applied as a degreaser-detergent in low pressure conventional spraying equipment (MQ15; MQ18) or in automatic doses (MQ30). In these cases, the foaming and adhesion power will be reduced.

DOSAGE

Dosage depends on the existing dirt:

- Normally soiled: 5 %
- Heavily soiled: 10%

Long-lasting foaming effect

BENEFITS

- ✓ **Good foaming**, saves on product and labour
- ✓ **Proven effectiveness**: European Ecolabel, quality assurance and environmental improvement
- ✓ **Biological action**: excellent cleaner due to its enzymes that increase its effectiveness as a detergent
- ✓ **HACCP programmes**: its use prior to disinfecting improves the product's effectiveness
- ✓ **Safe to use**: non-corrosive product
- ✓ **Environmental improvement**: ecodesigned product, minimizes the environmental impact, it can pre-degrade organic matter thanks to its biological component
- ✓ **Other benefits**: excellent foaming power, ideal for vertical surfaces

WHERE

HOW

WHEN



DD 487 - ENZYMATIC FOAM CLEANER



FEATURES

- High foam concentrated degreaser for the cleaning and degreasing of all types of surfaces in a quick, simple and safe way for users and materials.
- Biotechnological enzymatic product with low usage risk.

DOSAGE AND USAGE METHOD

- Between 5% and 10%
- Application: Insert the product in the equipment to spray the foam, spraying it in zig-zag from top to bottom. Allow the foam to act and rinse from top to bottom.
- Fungicide 15 min. of contact.



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.00 – 1.60 g/cm ³
pH	10.5 – 11.5
Foaming capacity	High
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	Very high
Disinfectant capacity	Not Applicable
Sanitizing capacity	Normal
Descaling capacity	No



BENEFITS AND REGULATIONS

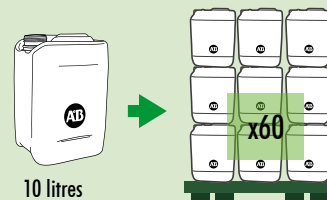
- ✓ Complies with the HACCP protocols.
- ✓ Absence of food allergens.
- ✓ Gluten free.
- ✓ Adaptation to the IFS and BRC standard.
- ✓ H1 Register.
- ✓ Product without use risk which does not require a permit or specific training for its use.



Industrial technical product with specific performances



SHIPPING FORMAT



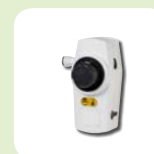
- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 17 - TaP



MQ 31 - Ecomix (High Flow)



MQ 78 - Dispenser for container



CONTACT



ACID FOAM DETERGENT

DD 497

Cleaner of acid nature with high foaming properties to be applied by a foaming system. It has descaling, detergent and sanitizing properties thanks to the mix of active ingredients combined in it. SUITABLE FOR FOOD INDUSTRY.



WHERE

APPLICATIONS

- Appropriate for acid cleaning with foam in cleaning and disinfection programmes under HACCP systems.
- In food and agriculture industries such as dairies, specially cheese factories, breweries, wineries, canning industries, fish industries, etc., for cleaning of cooking vats, conveyor belts, canning machines, walls and ceiling, etc.
- Cleaning and descaling of vertical surfaces and ceilings.
- Acid cleaning of scales from hard water from external zones of machinery and other types of mineral deposits.

HOW

HOW TO USE

The product will be applied preferably by a foaming system following the manufacturer's indications. Suitable for machinery with an acid chemical resistance.

Apply the product diluted depending on the type of dirt and scales to be removed. After the application let it act for a few minutes and rinse with water (do not let the product dry). If necessary, rub to remove the residue. For materials which its chemical resistance is unknown, it is recommended to carry out a test prior the application to verify the compatibility of the product.

WHEN

DOSAGE

- Dose depending on the amount of dirt:
- Normal amount of dirt: 5 %
 - Ground-in dirt: 10 %

Persistent foam



BENEFITS

- ✓ **High foaming capacity** that saves product and labour costs in the applications
- ✓ **Effectiveness:** its acid nature grants a high descaling power
- ✓ **HACCP programmes:** using it before the disinfectant improves the action of the latter
- ✓ **Safety in use:** does not contain fuming acids
- ✓ **Environmental improvement:** ecodesigned product, minimizes the environmental impact
- ✓ **Other benefits:** great foaming power, appropriate for vertical surfaces

FOOD INDUSTRY. CANNING INDUSTRY. FRUIT AND VEGETABLE INDUSTRY. MEAT COMPANIES.



DD 497- ACID FOAM DETERGENT



FEATURES

- Acid foam concentrated detergent.
- Powerful detergent, degreasing and descaling agent for organic wastes.

DOSAGE AND USAGE METHOD

- Cleaning of large surfaces, ceilings and walls.
- Cleaning of machinery for food processes.
- Do not apply on aluminium, copper or galvanized metal.
- Dose between 5% and 10%



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.150 – 1.250 g/cm ³
pH	< 2
Foaming capacity	Very high
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	High
Disinfectant capacity	Not Applicable
Sanitizing capacity	High
Descaling capacity	Very high



BENEFITS AND REGULATIONS

- ✓ Complies with HACCP protocols.
- ✓ Absence of food allergens.
- ✓ Gluten free.
- ✓ Adaptation to the IFS and BRC standards.



CONTACT



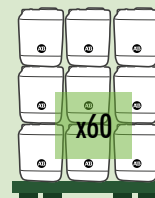
Industrial technical product with specific performances



SHIPPING FORMAT



10 litres



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESORIES



MQ 15 - Sprayer



MQ 17 - Tap



MQ 19 - Dispenser bottle



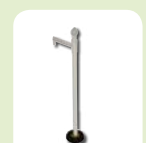
MQ 31 - Ecomix (High Flow)



MQ 38 - Tank sprayer



MQ 51 - Ecomix (Low Flow)



MQ 78 - Dispenser for container





CLEANER DISINFECTANT CDA

DD 4112

Cleaner disinfectant, free from aldehydes, of wide range of bactericidal, fungicidal and virucidal activity. Certified for food industry with Registry No for food industry 20-20/40/90-10255-HA and Registry No for environmental use 20-20/40/90-10255.

WHERE

APPLICATIONS

- Disinfection of surfaces and equipment in food industry (HACCP programmes), in establishments that handle, processes or store food: meat industry, dairy industry, drinks, canning industry, refrigerators, restaurants, etc.
- Cleaning and disinfection of pallets, containers, tanks, machines, tables, utensils and surfaces in contact with food, etc.
- Environmental cleaning and disinfection of surfaces in schools, nursing homes, hotels, parks and gardens, etc.

HOW

HOW TO USE

- **Food industry use:** apply the product in absence of food. Apply according to the recommended dosage (see dosage) by spraying, immersion, wiping with a cloth or mop on surfaces and/or equipment. Rinsing is necessary.
- **Environmental use:** apply the product in absence of food according to the recommended dosage (see dosage) by spraying, immersion, wiping with a cloth or mop on surfaces and/or equipment. Rinse with water the surfaces that will be in contact with people.

WHEN

DOSAGE

Activity	Standard	Dose	Contact time
Bactericide	UNE EN 13697 dirty cond.	2,5%	5 min
Fungicide	UNE EN 13697 dirty cond.	4,0%	15 min
Enveloped virus	EN 14476 clean cond.	1,0%	5 min
Virucide	EN 14476 clean cond.	4,0%	30 min

Triple disinfectant activity

BENEFITS

- ✓ **Cleaner and disinfectant** in a single use
- ✓ **Biocidal effectiveness** against the following microorganisms in dirty conditions: **UNE EN 13697:** E. coli, Ps. aeruginosa, Staphylococcus aureus, E. hiriae, Listeria monocytogenes, Salmonella typhimurium, Candida albicans and Aspergillus niger. **EN 14476:** Coronavirus, Hepatitis B, Vaccinia virus Ankara, A H1N1 flu virus, Poliovirus, Adenovirus and Norovirus.
- ✓ **HACCP programmes:** cleaner disinfectant of surfaces, equipment and utensils with HA registry
- ✓ **Other benefits:** does not require applicator card

FOOD INDUSTRY. GENERAL INDUSTRY. COMMUNITIES.



DD 4112 - CDA DISINFECTANT CLEANER



FEATURES

- Disinfectant cleaner with a broad spectrum for effective cleaning and disinfection, in a single session for surfaces, utensils and machines in the food industry. Bactericide, fungicide and virucidal action
- Official food Register: 20-20/40/90-10255 HA

DOSAGE AND USAGE METHOD

- Clean conditions: 1 and 2%
- Dirty conditions: 3%



TECHNICAL SPECIFICATIONS

Parameter	Value
Appearance	Homogeneous pink fluid
Odour	Characteristic
Density	1.00 – 1.05 g/cm ³
pH	10.5 – 11.5
Foaming capacity	Average
Ammonium	7%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	High
Disinfectant capacity	Very high in dirty conditions
Sanitizing capacity	Veryhigh
Descaling capacity	No



BENEFITS AND REGULATIONS

- ✓ Complies with the HACCP protocols.
- ✓ Absence of food allergens (certificate attached)
- ✓ Gluten free
- ✓ Adaptation to the IFS and BRC standards
- ✓ H1 Register
- ✓ Product with low use risk which does not require a permit or specific training for its use.



CONTACT

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A&B Laboratorios de Biotecnología S.A.U.
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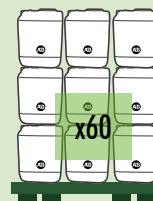
Industrial technical product with specific performances



SHIPPING FORMAT



10 litres



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



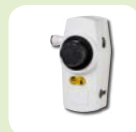
MQ 15 - Sprayer



MQ 17 - Tap



MQ 19 - Dispenser bottle



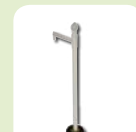
MQ 31 - Ecomix (High Flow)



MQ 38 - Tank sprayer



MQ 51 - Ecomix (Low Flow)



MQ 78 - Dispenser for container





ALLERGEN REMOVING DETERGENT

DD 4124

Enzymatic detergent for cleaning and degreasing of surfaces and equipment that might be in contact with food allergens. SUITABLE FOR FOOD INDUSTRY.



WHERE

APPLICATIONS

- Cleaning in food industry where food is handled, processed or stored: meat industries, canning industries, refrigeration industries, etc.
- Cleaning in hotels, bars, cafés, restaurants, and collectivities (hospitals, schools, leisure centres, nursing homes, etc.) and catering companies.

HOW

HOW TO USE

Apply diluted (see dosages). After its application, let it act for a few minutes and rinse with water (do not let dry). If necessary, use mechanical means to remove the residue.

WHEN

DOSAGE

Dose depending on the dirt:
- Normally soiled: 5%
- Heavily soiled: 10%

Risk-free cleaning

BENEFITS

- ✓ Great performance for **allergen elimination** reducing risks of cross-contamination.
- ✓ **HACCP Programmes:** using the product before the disinfectant improves its action.
- ✓ **Safe to use:** free from caustic soda, does not attack plastics, stainless steel or ceramic.
- ✓ **Exempt from hazardous labelling.**
- ✓ **Environmental improvement:** ecodesigned product, minimizes environmental impact.
- ✓ **Other benefits:** great foaming power, suitable for vertical surfaces.

FOOD INDUSTRY. HOTELS. CATERING.
COLECTIVITIES.



DD 4124 - ALLERGEN ELIMINATOR DEGREASING AGENT



FEATURES

- Concentrated degreasing detergent with a biotechnological nature and enzymatic properties, capable of eliminating food allergens.
- Proven efficiency against protein allergens in the food industry.
- For cleaning of all types of surfaces in a quick, simple and safe way for users and materials.
- Eco-design product with low usage risk.

WHERE TO APPLY

- Food handling and processing zones.

DOSAGE AND USAGE METHOD

- Between 5% and 20%.



Industrial technical product with specific performances

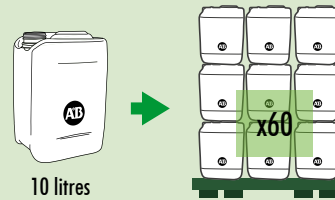


TECHNICAL SPECIFICATIONS

Features	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.00– 1.10 g/m ³
pH	10.5 - 11.5
Foaming capacity	High
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	Very high
Disinfectant capacity	Not Applicable
Sanitizing capacity	Yes
Descaling capacity	No



SHIPPING FORMAT



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



ACCESSORIES



MQ 15
Sprayer



MQ 17
Plastic Tap



MQ19-
Dispensing Bottle



MQ31- Automatic
dispenser (High flow)



MQ 51 - Automatic
dispenser (Low flow)



MQ 38
Tank sprayer



BENEFITS AND REGULATIONS

- ✓ Suitable for IFS and BRC regulations.
- ✓ Gluten Free.
- ✓ Free from food allergens.
- ✓ Complies with HACCP protocols.



CONTACT

Manufactured by:
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ALLERGEN-REMOVING DEGREASER

DD 4146

Biotechnological multipurpose cleaner, with a high degreasing and organic matter degrading capacity, with selected enzymes to remove food allergens. SUITABLE FOR THE FOOD INDUSTRY.



WHERE

APPLICATIONS

Cleaning of surfaces, equipment and utensils in:

- All types of food industry.
- Hotel and catering companies.
- Kitchens and canteens of communities (educational centres, residences) and health centres.

HOW

HOW TO USE

Apply directly to the surface, equipment or utensil to be cleaned. Leave on for at least 5 minutes and then rinse with water. If the dirt is very sticky, after the action time, it is recommended to rub with a clean cloth and then rinse.

WHEN

DOSAGE

Ready to use.

Allergen-removing cleaner

BENEFITS

- ✓ Highly effective in removing food allergens (gluten, eggs, milk, soya, seafood, nuts...).
- ✓ Suitable for HACCP protocols.
- ✓ Non-hazardous product. Exempt from hazard pictograms.
- ✓ Respects all materials (stainless steel, steel, aluminium, glass, ceramic, methacrylate, plastic).
- ✓ Effective, fast and safe cleaning for the user and surfaces.
- ✓ Environmental improvement: eco-designed product.

FOOD INDUSTRY. HOTELS. CATERING. COMMUNITIES



DD 4146-ALI - ALLERGEN REMOVING DEGREASER



FEATURES

- Multi-purpose cleaner for food industry, with biotechnological features, with **enzymatic properties** and **degrading and degreasing activity** that eliminates food allergens.
- Suitable for **all surfaces**, does not attack materials (aluminium, steel, iron, plastic, acrylic glass, glass, etc.)
- **Exempt from hazardous labelling**, not dangerous for human health, the environment and materials.
- Ecodesigned product.

WHERE TO APPLY

- Daily cleaning of tools, surfaces, equipment and workplaces that may be in contact with food.

DOSAGE AND FORMAT

- Ready to use.
- Apply directly onto the surfaces, let it act for a few seconds and rinse with water .
- 750 ml spray bottle and 10 litre jerrycan.



Industrial technical product with specific performances.



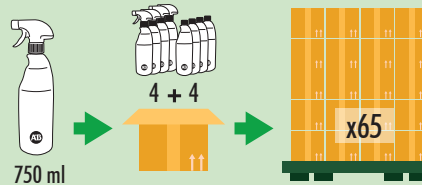
TECHNICAL SPECIFICATIONS

Features	Value
Physical state at 20°C	Homogeneous fluid
Colour	Transparent. No added colourings.
Odour	Characteristic of the formula. Free from perfumes.
Density	980 - 1,000 kg/m ³
pH	10.5 – 11.5
Ammoniums content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing power	Very high
Disinfectant power	Not applicable
Sanitizing power	Not applicable
Descaling power	No



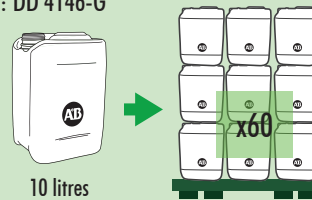
SHIPPING FORMAT

REF: DD 4146-S



- 8 bottles per box:
4 sprayers and
4 refills
- Box size:
285x205x300 mm
- 65 boxes per pallet
- 13 boxes per layer, 5 layers per pallet

REF: DD 4146-G



- Jerrycan size:
220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer,
3 layers per pallet



BENEFITS AND REGULATIONS

- ✓ Exempt from hazardous labelling: formula selected for its safety to use. Not classified as hazardous.
- ✓ Gluten Free . Free from food allergens.
- ✓ Suitable for IFS and BRC regulations. Complies with HACCP protocols.
- ✓ Ecodesigned product under ISO 14006 standard.



ACCESSORIES



MQ 17 - Plastic Tap



MQ 53 - Sprayer cleaner 750 ml



CONTACT

Manufactured by:
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MACHINE DETERGENT

DD 4157

Detergent with biological ingredients specially designed for use in automatic scrubber machines. SUITABLE FOR FOOD INDUSTRY AND IN PLACES WITH LOW TEMPERATURES.



WHERE

APPLICATIONS

- Degreaser for food industry, cutting rooms, pre-cooking areas, refrigerators, etc.
- Suitable for cleaning protocols within HACCP systems in all types of establishments that handle, process, or store food or beverages.
- Industrial degreasing and degreasing of large areas with automatic scrubber machines.

HOW

HOW TO USE

Mix the product with water in the scrubber machine's tank. It can be used in all types of scrubber machines or high pressure cleaners. Suitable for use in pressure washers and ultrasound baths.

WHEN

DOSAGE

Dosage shall depend on the existing dirt:

- Normally soiled: 0.5 %
- Heavily soiled: 2 %

Tank volume	Normally soiled	Heavily soiled
50 litres	250 ml of product	1000 ml of product
80 litres	400 ml of product	1600 ml of product
100 litres	500 ml of product	2000 ml of product

Faster quality washes

BENEFITS

- ✓ **Lower dosages** and faster acting: saves product and time
- ✓ **Biological action:** its enzymes increase its effectiveness as a detergent
- ✓ **Safe to use:** 0% VOCs
- ✓ **Environmental improvement:** ecodesigned product, it preliminarily breaks down organic matter due to its biological action
- ✓ **Other benefits:** specially formulated for quicker washes and a higher quality finish

**FOOD INDUSTRY. CLEANING COMPANIES.
METAL INDUSTRY. LEISURE CENTERS**



DD 4157 - MACHINE DETERGENT



FEATURES

- Concentrated detergent for the cleaning of all types of floors in a scrubber machine in a quick, simple and safe way for users and materials.
- Biotechnological enzymatic product with low usage risk.

WHERE TO APPLY

- Floors and large surfaces with a scrubber machine .
- Cold rooms (not freezers).

DOSAGE

- Between 0.5% and 2%.



Industrial technical product with specific performances



TECHNICAL SPECIFICATIONS

Features	Value
Appearance	Homogeneous fluid
Odour	Odourless
Density	1.00– 1.10 g/cm ³
pH	10.5 - 11.5
Foaming capacity	Low (<20%)
Ammonium content	0%
Chlorine content	0%
Caustic soda content	0%
Peroxide content	0%
Degreasing capacity	Very high
Disinfectant capacity	Not Applicable
Sanitizing capacity	Normal
Descaling capacity	No



SHIPPING FORMAT



10 litres



- Jerrycan size: 220 x 180 x 300 mm
- 60 jerrycans per pallet
- 20 jerrycans per layer, 3 layers per pallet



BENEFITS AND REGULATIONS

- ✓ Suitable for IFS and BRC regulations.
- ✓ Gluten Free.
- ✓ Free from food allergens.
- ✓ Complies with HACCP protocols.



ACCESSORIES



MQ 17 Plastic Tap



MQ31- Automatic dispenser (High flow)



CONTACT



CERTIFICATED PRODUCTS



ECODESIGNED PRODUCT

The product is developed with environmental improvements in all its life cycle to reduce its environmental impact. Designed under ISO 14006



PRODUCT WITH
BIOLOGICAL INGREDIENTS



PRODUCT WITH ECOLABEL

The product has been awarded the European Ecolabel



PRODUCT THAT ITS CARBON
FOOTPRINT WAS CALCULATED



PRODUCT WITH CERTIFICATE OF
APPROVAL AS A DISINFECTANT
FOR THE FOOD INDUSTRY



WATER BASED PRODUCT



PRODUCT WITH NSF CERTIFICATION
FOR ACCIDENTAL CONTACT
WITH FOODSTUFF



THE PRODUCT DOES NOT
CONTAIN VOLATILE ORGANIC
COMPOUNDS IN ITS COMPOSITION



PRODUCT WITH EUROPEAN BUSINESS
AWARD FOR THE ENVIRONMENT



PRODUCT FREE OF THE
HAZARDOUS LABELLING





live Bio!

FOR MORE INFORMATION...



www.ab-laboratorios.com



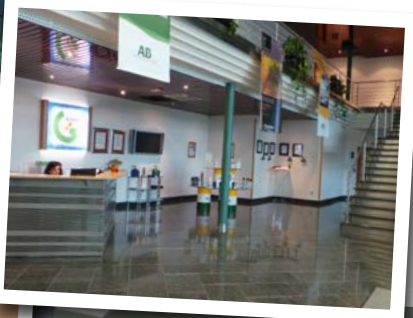
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