

# Dilution Guide

Disinfection Of:	Required PPM	Mops, Cloths & Buckets 	Trigger Bottles 
<b>Food &amp; Catering</b> Kitchens, canteens, food processing plants, food preparation areas, pubs, restaurants, bars etc.	300	 3 x 3g	 ? x 3g
<b>Public Institutions</b> Schools, community centres, churches	500	 5 x 3g	 1 x 3g
<b>Veterinary &amp; Husbandry</b> Farms, abattoirs, kennels, catteries, animal shelters & sanctuaries, veterinary etc.	1000	 OR  5 x 6g   10 x 3g	 1 x 3g
<b>Healthcare</b> Hospital hard surfaces and floors, nurseries, clinics, laboratories, ambulances etc.	2000	 OR  10 x 6g   20 x 3g	 2 x 3g
<b>Isolation &amp; Outbreaks</b> High level disinfection in the cases of infection outbreaks.	4000	 OR  20 x 6g   40 x 3g	 4 x 3g
Organism	Contact Time	Kill Time	Standards
Enterococcus hirae	30 seconds	99.999%	EN 1276:2009
Pseudomonas aeruginosa	30 seconds	99.999%	EN 1276:2009
Staphylococcus aureus	30 seconds	99.999%	EN 1276:2009
Escherichia coli	30 seconds	99.999%	EN 1276:2009
Listeria monocytogenes	30 seconds	99.999%	EN 1276:2009
Salmonella Typhimurium	30 seconds	99.999%	EN 1276:2009
Bacillus subtilis	30 seconds	99.9%	EN 13623
Mycobacterium avium	60 minutes	99.9999%	EN 13704:2002
Mycobacterium terrae	60 minutes	99.9999%	EN 14204
Norovirus	5 minutes	99.99%	EN 14204
Canine Parvovirus	5 minutes	99.999%	EN 14675:2006
Clostridium Difficile	30 seconds	99.99999%	Modified BS EN 13704
Salmonella Enteritidis	30 minutes	Pass	Defra General Orders
Candida albicans	5 minutes	99.99%	EN 1650:2008+A1:2013