



Alcodes MaxiWipes

Description: Alcohol based fast acting disinfectant wipes
for the Food & Beverage Industry

- Product strengths:**
- Pre-moistened non-woven, single use surface disinfection wipes for use in the food and beverage industry
 - Convenient and easy to use – no mixing or measuring required
 - Controlled dosing and quick drying
 - Rapid broad spectrum antimicrobial performance at low temperatures.
 - Heavier wipe to provide an additional mechanical effect and supply more active solution to the surface
 - Safe for use in the F&B industry - strong non-woven, low linting blue material to facilitate traceability

Properties

Wipe Appearance: Wet, non-woven, heavy blue wipe

Storage stability: -10 °C to + 30 °C

Wipe Size: 200 mm x 250 mm

Basis weight: 40 g/m²

Impregnating solution: **Flash point:** 17 °C

Material compatibility: **Alcodes MaxiWipes** are, under the application conditions described below, compatible with all alcohol-resistant surfaces.

Microbiology

EN 1276 Bactericidal Efficacy			
	Test organisms	Temperature	Clean conditions (0.03% BSA)
Pass criteria >5 log reduction	<ul style="list-style-type: none"> - <i>Staphylococcus aureus</i> (ATCC 6538) - <i>Pseudomonas aeruginosa</i> (ATCC 15442) - <i>Escherichia coli</i> (ATCC 10536) - <i>Enterococcus hirae</i> (ATCC 10541) 	10°C	5min.
		20°C	5 min

EN 1650 Fungicidal efficacy			
	Test organisms	Temperature	Clean conditions (0.03% BSA)
Pass criteria >4 log reduction	Yeast - <i>Candida albicans</i> (DSM 1386)	10°C	5 min.
		20°C	5 min
	Fungi - <i>Aspergillus brasiliensis</i> (ASTM 16404)	20°C	15 min

EN 13697 Bactericidal, Yeasticidal and Fungicidal efficacy			
	Test organisms	Temperature	Clean conditions (0.03% BSA)
Pass criteria Bactericidal efficacy >4 log reduction	<ul style="list-style-type: none"> - <i>Staphylococcus aureus</i> (DSM 799) - <i>Enterococcus hirae</i> (DSM 3320) - <i>Escherichia coli</i> (DSM 682) - <i>Pseudomonas aeruginosa</i> (DSM 939) 	10°C	5min.
		20°C	5 min
Yeasticidal/ Fungicidal efficacy >3 log reduction	Yeasts - <i>Candida albicans</i> (DSM 1386)	10°C	5 min.
		20°C	5 min
	Fungi - <i>Aspergillus brasiliensis</i> * (DSM 1988)	20°C	15min.

Application

Typical applications are: **Alcodes MaxiWipes** are recommended for surface disinfection in food and beverage processing plants / food preparations areas where high performance controlled disinfection is required.

Food contact surfaces: **Alcodes MaxiWipes** are specifically designed for disinfection in high care areas and dry areas where water use is limited. For use on cleaned non-porous food preparation surfaces. Surfaces may include: food preparation tables, non-wood boards and other similar hard, non-porous food contact surfaces.

Disinfecting procedure: Thoroughly clean all food contact surfaces. Then disinfect with **Alcodes MaxiWipes**.

To disinfect, remove **Alcodes MaxiWipes** by pulling at a slight angle to separate the perforations. Then wipe until treated area remains visibly wet. Allow to air dry.

After dispensing, be sure that the packaging is properly closed.

For disinfecting with **Alcodes MaxiWipes**, it is important to assure a complete wetting of the surface. For that purpose, it is highly recommended to determine the coverage rate (m²/wipe) depending on the quality and the texture of the surface to be treated.

Dispose of wipes immediately after use in the normal waste.

Safety

The relevant hazards identifications of **Alcodes MaxiWipes** are given in the EC Safety Data Sheet. If any questions arise in this context please contact your Ecolab representative.

Use biocides safely. Always read the label and product information before use.

The statements, information and data presented herein are believed to be accurate and reliable. The information describes the characteristic features of **Alcodes MaxiWipes** in ordinary use but cannot be taken as a guarantee, express warranty or implied warranty for the suitability for a particular purpose and shall not extend mandatory warranty rights (if any). The specifications and performance may vary subject to the operational conditions. Since numerous parameters will influence product performance and applicability, this information does not exonerate the user from liability with respect to the suitability of the product and the appropriate safety measures to be taken. Moreover, a possible infringement of patent rights must be avoided at all times.

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