

KLORTAB NaDCC TABLETS FOR WATER AND VEGETABLES DISINFECTION:

The Klortab NaDCC tablets are produced very precision and simple process by the supporting of Hacettepe University and Ministry of Science, Industry and Technology, Santez Project. The Klortab NaDCC is a broad-spectrum biocide produced as effervescent tablet and is a wonderful formulation creating a well known and real strong disinfection solution.

The Klortab NaDCC Tablet is widely used in the NHS and the healthcare sector to kill harmful bacteria, viruses, fungi and spores that can lead to diseases like Covid-19, Clostridium Difficile, MRSA, E-Coli and Salmonella, as well as Influenza, Hepatitis, HIV and many more.

There is no necessity to measuring, pouring and mixing of Klortab NaDCC Tablets. Just add the required Klortab NaDCC tablet into the water according to type of area will be disinfected. Klortab NaDCC tablets dissolved in the water effervescently and constitute the real chlorine solution. The tablets are leak proof, do not splash around and not spread.

Klortab NaDCC Disinfection Tablets contain NaDCC and using the places have infection risk and the places maximum hygiene necessity as well as operation rooms, intensive care, dialysis units, laboratories, toilets, closet, urinals, showers, baths, dressing rooms and especially all the departments of the hospitals and also in kitchens and food preparation areas, washrooms, bedrooms, reception areas, Sluice rooms and lots more. Klortab NaDCC Disinfection Tablets having very easy using and applications.

KLORTAB NaDCC TABLETS FOR WATER AND VEGETABLES DISINFECTION:

Make water safe for drinking, cleaning teeth, washing wounds, cleaning work surfaces and cooking utensils and for washing fruit and vegetables by killing the water born organisms that cause stomach disorders, such as diarrhoea cholera, typhoid etc.

KLORTAB NaDCC 3,4gr TABLETS (1,7 gr NaDCC) – 200 TABLETS/TUBS

Directions:

For water disinfection:

Add one Klortab NaDCC (3,4gr) to 200 litre of water for 5 ppm and 250 litre water for 4ppm. Leave for 30 minutes before using.

For washing fruit and vegetables:

Add 1 Klortab NaDCC (3,4gr) to 66 litre water for 15ppm. Leave 10 minutes then rinse off with water.

Note: If water is turbid, wait for the settle or filter by a fine cloth.

Each tablet contains:

1,7gr NaDCC equivalent to 1gr free available chlorine.

KLORTAB NaDCC 5gr TABLETS (2.500MG NaDCC) – 100 TABLETS/TUBS

Directions:

For water disinfection:

Add one Klortab NaDCC (5gr) to 300 litre of water for 5 ppm and 375 liter water for 4ppm. Leave for 30 minutes before using.

For washing fruit and vegetables:

Add 1 Klortab NaDCC (5gr) to 100 litre water for 15ppm. Leave 10 minutes then rinse off with water.

Note: If water is turbid, wait for the settle or filter by a fine cloth.

Each tablet contains:

2,5gr NaDCC equivalent to 1,5gr free available chlorine.



Guidelines for the preparation of Klortab NaDCC Effervescent chlorine tablets for washing salads, vegetables and non-peelable fruit.

Where fresh Product is Consumed within 24 hours of washing:

Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.

Prepare the Klortab NaDCC solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time. Where possible, try to ensure that the temperature of the rinse water is greater than that of the fresh product (ideally 10°C higher). In practice potable tap water from the mains supply is satisfactory.

Add the vegetables or fruit to the solution for the recommended contact time. Ensure product is completely submerged. Agitate product to remove excess air bubbles.

Fruit or vegetables should be eaten as soon as possible after washing. It is preferable not to rinse after washing, except where the food will be consumed in <2 hours, in which case rinse with clean, fresh potable drinking water.

If storage is required, remove the product from solution and shake off excess liquid. If possible, spin dry. Place in a sealable polyethylene bag or an equivalent air-tight container and store under refrigerated conditions 4 to 8°C for as short a period as possible (<24 hours).

Some product, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

Where storage of Fresh Product is Required for >1 day.

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the Klortab NaDCC solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to recommended contact time. Where possible, try to ensure that the temperature of the rinse water is greater than that of the fresh product (ideally 10°C higher). In practice potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to solution for the recommended contact time. Ensure product is completely submerged. Agitate product to remove excess air bubbles.
- Remove from solution and rinse with potable water. Shake off as much excess water as possible from the product. If possible, spin dry. Place on clean dry trays and store under refrigerated conditions at 4 to 8°C for as short a period as possible.
- Immediately before use, remove fresh product from storage and rinse with potable water.
- Some product, which is grown under heavily contaminated conditions i.e. cress, peppers requires the solution strength to be doubled.

Guidelines for the use of Klortab NaDCC tablets for food preparation surfaces and food processing equipment.

- Remove loose debris with a clean, loosely folded cloth.
- Wash with a hot neutral detergent solution and cloth. An abrasive nylon pad may also be useful.
- Rinse with hot water and a clean cloth.
- Drop one Klortab NaDCC 3,4gram tablet into the recommended amount of water (5 litre), preferably warm (40°C) to provide 200ppm of available chlorine (warm water assists the process of disinfection and also speeds up the tablet dissolution time).
- Thoroughly wet the cleaned surface with the disinfection solution by the most suitable means e.g. trigger spray or disposable cloth.
- Leave wet for a minimum of 3 minutes (providing the surface is thoroughly clean this is sufficient contact time for positive disinfection).

- Rinse of fresh and clean water.
- Allow to air-dry or use disposable paper towel.

IN THE CASE OF DANGEROUS OR ELECTRICAL EQUIPMENT (E.G. SLICING MACHINES), PRELIMINARY SAFETY PROCEDURES AND FINAL SAFETY CHECKS WILL BE REQUIRED. SEVERAL TYPES OF EQUIPMENT WILL NEED PARTIAL OR COMPLETE DISMANTLING TO ENSURE EFFECTIVE CLEANING AND DISINFECTION.

WARNING: TO BE EFFECTIVE DISINFECTANT SOLUTIONS MUST BE PREPARED FRESH EACH DAY AND BE OF CORRECT CONCENTRATION.



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