

CHARACTERISTICS

It is an hand soap in gel state completely colorless and absolutely without any kind of surface-active agents.

His usage lets to obtain a very fast throwing down of the skin bacterial charge removing the hazard of the cross contamination inside the food-factories and public exercises (shops, supermarket, ambulants).

It can be included in the protocol of detergence and disinfection of the HACCP plan, with particular reference to those critical points, of the productive chain, which require a frequent treatment of the operators' skin sanification and their sending away from the working place.

NUVIS WASH is ideal in: slaughterhouses, salami factories, ham factories, sweet-producing factories, butter and cheese factories and it is recommended for the operators employed in the preparation of the meals, in the cook-shops and in the areas of packaging & food processing.

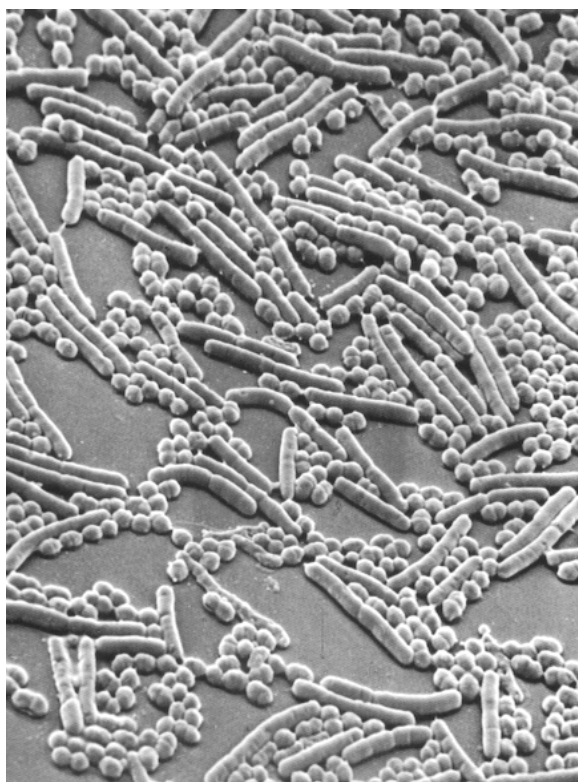
CHEMICAL/PHYSICAL DATA

Physical state	: gel
Color	: colorless
Density _(20°C)	: 1,080 Kg/ltr
Water solubility	: complete
Surface-active substances	: absent
pH _(1% solution) :	: 7 (> 0,5)

RATE OF USE

Equip the place of washing with a paper scroll; avoid the use of promiscuous towels.

Take away with paper the most part of the dirty from the hands and then spread a nut of gel distributing it all over the skin surface, until completely drying.



Repeat the treatment at regular times according to the frequency described in the HACCP plan.