



# Brunet

Clean and reduce the bacterial load



**Brunet** is a product with a high degreasing power suitable for all types of food industry surfaces.

Specially designed for quick cleaning of the most common used surfaces.

### Characteristics

- Concentrated product that provides great performance.
- Innocuous for surfaces thanks to its neutral pH.
- Deep cleaning and degreasing.
- Easy, convenient and safe application.
- Enzyme boosted for broad spectrum cleaning.
- Additivated with natural extracts that reduce bacterial load.
- No product residues on the surface.
- Suitable for food industry use.

### Physicochemical properties

APPEARANCE & COLOUR	pH	DENSITY (20°C)	COMPOSITION
Pale, yellow and transparent liquid	8,0 ± 0,5	1,05 ± 0,05 g/cm <sup>3</sup>	Contains phosphonates <5%, nonionic surfactants <5%, perfumes <5%, LIMONENE.

### Instructions



- Pure and at room temperature using.
- Apply by direct spray or with a cloth dampened with product.
- Rinse with water and preferably dry with a cloth for single use.

### Storage

Store between 5 - 25 °C. Storage must be in the original package, intact, dry and tightly closed. Keep away from heat sources. If possible, avoid the direct incidence of solar radiation. To avoid spillage, once containers are opened, they must be carefully closed again and placed in an upright position. Keep away from reducing agents, oxidizing agents, acids and alkalins.

### Tips / recomendations

Use before expiration date indicated on the package (18 months from the date of manufacture) and consume six months after opening.

### Precautions

Consult the safety data sheet for additional information about our product.

### Additional information

Commercialized by: ROESP B-0318-S.

### Appearance



12 x 1L cases