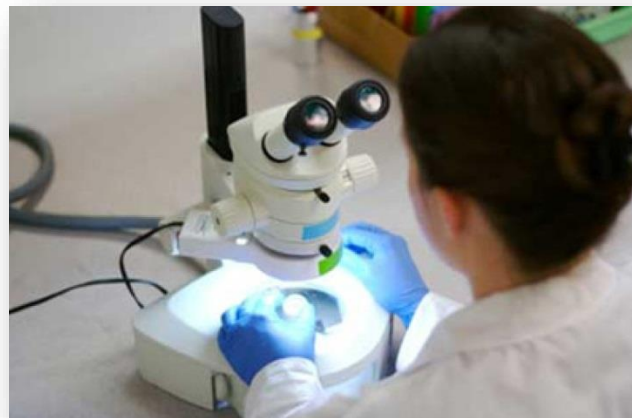




Evans Vanodine International plc
GLOBAL HYGIENE SOLUTIONS

PROTECT



MICROBIOLOGICAL PROFILE

PROTECT MICROBIOLOGICAL PROFILE

INTRODUCTION

PROTECT is a multi-purpose, perfumed, liquid, disinfectant cleaner.

PROTECT is also available in a ready-to-use (RTU) solution. The results reported in this profile have been carried out on dilutions of the concentrated product.

PROTECT has been tested using European Standards to meet specific classification/regulatory demands.

The European Standard test methods EN 1276 and EN 1650 were performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc.

EN 1276 test method uses four reference bacteria, *Enterococcus hirae*, *Escherichia coli* (*E.coli*), *Pseudomonas aeruginosa* and *Staphylococcus aureus* as representatives of the main bacterial types.

Pseudomonas aeruginosa is considered to be one of the most resistant bacteria to disinfectants and therefore the effective dilutions against this bacterium are normally used to determine recommended in-use dilutions.

Additionally bacteria of importance as causative agents of infection have been tested. Tests against Legionella were performed by an independent testing laboratory.

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Methicillin Resistant *Staphylococcus aureus* (MRSA)

Pseudomonas aeruginosa

Salmonella typhimurium

Shigella sonnei

Staphylococcus aureus

YEASTICIDAL ACTIVITY IN SUSPENSION

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Candida albicans

A glossary of microbiological and chemical terms is available on request

PROTECT MICROBIOLOGICAL PROFILE

Activity against bacteria in suspension using EN 1276

BACTERIA	DISEASE / INFECTION	Bactericidal dilutions under simulated "dirty conditions"**	
		CONTACT TIME	
		5 minutes	30 seconds
<i>Enterococcus hirae</i>	Urinary tract infections	1:200	1:200
<i>Escherichia coli</i>	Food poisoning	1:50	1:50
<i>Pseudomonas aeruginosa</i>	Opportunistic pathogen, wound, burn infections	1:25	1:25
<i>Staphylococcus aureus</i>	Skin, bone and wound infections	1:100	1:50
ADDITIONAL BACTERIA	Bactericidal dilutions against the additional bacteria are all greater than that of the most resistant organism, <i>Pseudomonas aeruginosa</i>		
Methicillin Resistant <i>Staphylococcus aureus</i> (MRSA)	Skin, bone and wound infections, pneumonia. Resistant to treatment with the antibiotic Methicillin	1:200	
<i>Salmonella Typhimurium</i>	Food poisoning	1:50	
<i>Shigella sonnei</i>	Dysentery	1:50	
<i>Legionella pneumophila</i>	Legionnaires disease	1:100**	

*As defined in EN 1276

****PROTECT is suitable for disinfecting shower heads only and should not be used in water systems for the control of Legionella**

TEST METHOD REFERENCE

EN 1276

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas

The appropriate method for disinfectants used in bathrooms/leisure industry.

May be carried out under "dirty" (representative of surfaces which are known to or may contain, organic and/or inorganic materials) and "clean" (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Test parameters: 5 minute and 30 second contact times, 20°C, hard water, dirty conditions.

Bactericidal criteria: ≥ 5 log reduction \equiv 99.999% reduction.

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Activity against yeast in suspension using

EN 1650

YEAST	DISEASE / INFECTION	Yeasticidal dilutions under simulated "dirty conditions"*
		CONTACT TIME
		15 minutes
<i>Candida albicans</i>	Thrush	1:25

- As defined in EN 1650

TEST METHOD REFERENCE

EN 1650

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas.

Designed to test fungicidal products specifically for use in the Food and Catering Industry. It is carried out under "dirty" (representative of surfaces which are known to or may contain organic and/or inorganic materials) and "clean" (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Test parameters: 15 minutes contact time, 20°C, hard water, dirty conditions.

Yeasticidal criteria: ≥ 4 log reduction \equiv 99.99% reduction.