

Evans Vanodine International



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MAXIMUM RESIDUE LEVELS (MRL) set for BENZALKONIUM CHLORIDE (BAC) & DIDECYL DIMETHYL AMMONIUM CHLORIDE (DDAC)

A recent change in the law regarding strict EU limits on pesticide residues in foods has caused great concern in the food industry.

From 12th August 2015, the Maximum Residue Levels (MRL) set for Benzalkonium Chloride (BAC) and Didecyl Dimethyl Ammonium Chloride (DDAC), best known examples of a group of chemical compounds known as quaternary ammonium compounds (QACs or QUATs), has been dramatically reduced. The result of this being that the residue transferred to foodstuffs processed on a surface that has been treated with a QAC Sanitiser may still exceed the limit, despite thorough rinsing of the surface with potable water.

QACs are used in a wide range of bactericidal cleaners and disinfectants, especially products used for sanitising surfaces in food and healthcare establishments. Such products have been shown to be effective against a broad spectrum of bacteria, and, recent studies have shown, that their use in food process and catering hygiene does not present a risk to human health.

We have carried out various test procedures in the laboratory and, herewith, guidelines on how QAC residue in foods may be reduced to a level below MRL when using Est-eem or EC4 Sanitiser:

- When preparing a solution from a concentrate formulation, ensure the product is diluted correctly.
 Alternatively use Esteem RTU (ready to use).
- Apply the solution to the surface using a disposable cloth or trigger spray.
- Leave for 30 seconds to ensure full bactericidal effect.
- Wipe the surface dry with a disposable cloth or paper towel.
- · Rinse with potable water.
- Wipe dry with a disposable cloth or paper towel.