Evans Vanodine
EST. 1919

MICROBIOLOGICAL PROFILE

EC4 Sanitiser

Super concentrate sanitiser

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EC4 SANITISER MICROBIOLOGICAL PROFILE

INTRODUCTION

EC4 is a concentrated quaternary ammonium based cleaner and multi-surface disinfectant.

EC4 is bactericidal and yeasticidal. It is also effective against enveloped viruses including coronavirus.

EC4 is unperfumed and can be used in the food industry, as well as nursing homes and schools.

EC4 is suitable for use on work tops, chopping boards, tables, refrigerators, kitchen equipment and all washable hard surfaces.

Economical in use	**Branded in-use spray bottles available**	**Non-tainting and non-staining**
Peel and reveal multi language label		**Non-corrosive to surfaces**

EC4 - EFFICACY SUMMARY

EC4 has been tested and proven to be effective against a range of micro-organisms. European Standard (EN*) test methods were used to prove efficacy against bacteria, viruses and yeast.

The UKAS accredited Microbiology Laboratory at Evans Vanodine International plc. (Testing number 1108) performed tests with bacteria and yeast. In addition, virus tests EN 14476 and EN 16777 have been performed by an independent expert laboratory.

*EN - European Norm
Published in the UK as BS EN by the British Standards Institution.

The following tables include information of relevant, applicable test methods, conditions, organisms and contact times.

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ACTIVITY AGAINST BACTERIA

BACTERIA TEST PROFILE					
ORGANISM	**DILUTION**	**TEST METHOD**	**TEMP (°C)**	**CONTACT TIME (MINUTES)**	**SOILING LEVEL**
Enterococcus hirae	1:240	EN 1276	20	30 Seconds	Dirty
Escherichia coli	1:120			30 Seconds	Dirty
Escherichia coli 0157	1:120			30 Seconds	Clean
Escherichia coli ESBL	1:120			1	Clean
Listeria monocytogenes	1:120			1	Clean
Meticillin resistant Staphylococcus aureus	1:120			1	Clean
Pseudomonas aeruginosa	1:60			30 Seconds	Dirty
Salmonella typhimurium	1:120			1	Clean
Staphylococcus aureus	1:60			30 Seconds	Dirty
Streptococcus pyogenes	1:120			30 Seconds	Clean
Enterococcus hirae	1:120	EN 16615*	Room temperature	1	Dirty
Escherichia coli	1:120				
Escherichia coli ESBL	1:120				Clean
Listeria monocytogenes	1:120				
Methicillin resistant Staphylococcus aureus	1:120				
Pseudomonas aeruginosa	1:60				Dirty
Staphylococcus aureus	1:120				

ACTIVITY AGAINST YEAST

YEAST TEST PROFILE					
ORGANISM	**DILUTION**	**TEST METHOD**	**TEMP (°C)**	**CONTACT TIME (MINUTES)**	**SOILING LEVEL**
Candida albicans	1:120	EN 1650	20	15	Dirty
	1:120	EN 16615*	Room temperature	1	Dirty

*Modified see page 4

ACTIVITY AGAINST ENVELOPED VIRUSES

VIRUS TEST PROFILE					
VIRUS	**DILUTION**	**TEST METHOD**	**TEMP (°C)**	**CONTACT TIME (MINUTES)**	**SOILING LEVEL**
Vaccinia virus	1:30	EN 14476	20	5	Clean
	1:120	EN 16777	Room temperature	1	Clean
	1:60	EN 16777			Dirty

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HARD SURFACE PRODUCT TEST METHODS

For the Biocidal Product Regulation (BPR) there are two product types applicable to hard surface disinfectants. Product Type 2; Disinfectants used for the disinfection of surfaces, materials, equipment and furniture which are not in direct contact with food or feeding stuffs and Product Type 4; Disinfectants used for the disinfection of equipment containers, consumption utensils, surfaces or pipework associated with the production, transport, storage or consumption of food or feed for humans and animals.

There are two types of laboratory test methods for disinfectants i.e. suspension methods and surface methods. Surface methods use different carriers depending on the application area, e.g. stainless steel discs (food), PVC tiles (medical), wood (veterinary), synthetic skin (veterinary). The inoculum is dried on to the surface before the disinfectant is applied, mechanical action is also employed in one by using wipes. As a minimum for general purposes products should be effective against bacteria and yeast.

There are 3 different claims that can be made when virus tests are used, either for full virucidal activity, limited spectrum virucidal activity or activity against enveloped viruses. The virucidal claim will depend on the viruses tested.

The scope of food area EN methods applies to disinfectants used in food, industrial, domestic, institutional areas, excluding areas and situations where disinfection is medically indicated, and products used on living tissue except those for hand hygiene in the above areas.

The interfering substances used in EN test methods are described as dirty or clean in medical, food, industrial, domestic and institutional areas. They simulate levels of soiling encountered in practical and real-life situations.

EN TEST METHODS

TEST REFERENCE		TEST TYPE	ORGANISM	TEST PASS CRITERIA
EN 1276	For bactericidal activity in the food, industrial, domestic and institutional areas.	Suspension	Bacteria	≥5 log reduction
EN 1650	For fungicidal or yeasticidal activity in the food, industrial, domestic and institutional areas.	Suspension	Fungi/Yeast	≥4 log reduction
EN 14476	For virucidal activity in the medical area.	Suspension	Virus	≥4 log reduction
EN 16615	For bactericidal and/or yeasticidal activity in the medical area. For products used to disinfect non-porous surfaces with a mechanical action. Modified to use stainless steel carriers, interfering substance and *Escherichia coli* parameters from food, industrial, domestic and institutional areas.	Surface	Bacteria	≥5 log reduction
		Surface	Yeast	≥4 log reduction
EN 16777	For virucidal activity in the medical area. For products used to disinfect non-porous surfaces.	Surface	Virus	≥4 log reduction

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LOG REDUCTION

Products claiming they will kill 99.9% of bacteria sounds extremely efficient, however it does not prove that a product is an effective disinfectant.

In order to demonstrate effectiveness, disinfectants should be tested using European Standard Test Methods. Depending on the applicable area and test used, relevant log reductions are specified and must be achieved to claim effectiveness with a test method. This means a reduction in microbial numbers must be seen when compared to the number of organisms at the start of the test or, for surface tests, to a water control performed at the same time. As the numbers are large it is generally accepted that they are expressed as a logarithm. The reduction can be written as either a log value or a percentage i.e. a 5 log reduction is equivalent to a 99.999% reduction, a 3 log reduction is equivalent to 99.9% reduction.

Bacteria are microscopic free living single celled organisms. A surface contaminated with raw meat for example could have millions of bacteria per square centimetre e.g. a surface with 1,000,000 bacteria treated with a product that kills 99.9% of bacteria would still have 1000 bacteria remaining. **If the surface were treated with a product that kills 99.999% of bacteria only 10 bacteria would remain**.

Bacterial growth rates vary depending on the surface, type and degree of soiling, temperature, and presence of water. For example, E.coli under ideal conditions multiplies every 15 minutes. If conditions are less than ideal (lowering the temperature or drying the surface) the growth rate slows down. e.g. 1,000 bacteria would increase to 2,000 after 15 minutes, after 30 minutes it would be 4,000 and after 1 hour 16,000 and 256,000 after 2 hours, **10 bacteria would only have multiplied to 2,560 in the same 2 hour period.**

The presence of bacteria does not automatically lead to infection; susceptibility to disease and the infectious dose (number of bacteria required to cause infection) are vitally important. Some bacteria will cause an infection with less than 100 cells ingested or introduced into cuts or wounds. For this reason, it is important to reduce numbers of harmful bacteria to the lowest number possible wherever the risk of infection is high.

THE FOLLOWING FIGURES APPLY IF THE NUMBER AT THE START POINT WAS 1,000,000		
LOG REDUCTION	**NUMBER REMAINING**	**PERCENTAGE REDUCTION**
1	100,000	90%
2	10,000	99%
3	1,000	99.9%
4	100	99.99%
5	10	99.999%