



C020 : Selgiene

EN 1276 certified cleaner sanitiser

Description of product

Superior antibacterial and cleaning performance. Food safe-independent reports conclude the product is suitable for non-rinsing applications. Independently tested to EN 1276 on a wide range of bacteria. Excellent cleaning power on all food types including animal fats, vegetable oils, starches and proteins.

Selgiene is a blend of advanced quaternary ammonium biocides and amphoteric surfactant to produce a broad spectrum of killing power on both gram+ve and gram-ve bacteria. Rinsing food preparation areas after using Selgiene is always recommended to reduce the potential of product build up, however independent tests have shown that in dilutions of greater than 1:10 rinsing is not required.

Laboratory Test Results

microorganism	description	test method	tested by	conditions	% kill rate	dilution
Enterococcus hirae NCIMB 8192	Common food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
Escherichia coli 0157:H7		BS EN 1276	External - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	External - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	External - UKAS Accredited Laboratory	Clean	99.999	1 / 40
		BS EN 1276	External - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
Listeria monocytogenes NCTC 11994		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
MRSA NCTC 10442	Methicillin resistant strain of Staph. aureus	BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
Pseudomonas aeruginosa NCIMB 10421	Skin infections	BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
Salmonella typhimurium NCTC 74	Common food poisoning bacteria	BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40
Staphylococcus aureus NCIMB 9518	Bacterial food poisoning and skin infections	BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 10
		BS EN 1276	Internal - UKAS Accredited Laboratory	Clean	99.999	1 / 40
		BS EN 1276	Internal - UKAS Accredited Laboratory	Dirty	99.999	1 / 40

I certify that the above product has been tested in UKAS accredited laboratories to British and European standards and is suitable. Each production batch has been manufactured and quality control tested by Selden Research Limited in an ISO 9001, 14001, 18001 and IRPC certified facility.

Peter Woodhead
Technical Director



SELDEN
formulating
testing
manufacturing
to
the highest
standards

Selden Research Limited

Staden Business Park, Staden Lane, Buxton
Derbyshire. SK17 9RZ

Tel : 01298 26226 | Fax : 01298 26540 | Email : info@selden.co.uk | web : www.selden.co.uk

