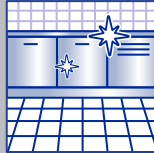


Safe. Simple. Effective.



## KITCHEN



# Flash Professional K1 Disinfecting Cleaner for Food Surfaces 750ml

Kills 99.99% of enveloped viruses & bacteria in 15 seconds, for food contact surfaces\*

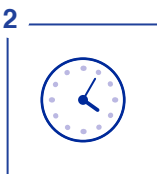
### KEY BENEFITS

- Cleans strongly
- Disinfects according to European Norms EN1276, EN13697, and EN14476
- Tested and proven to kill SARS-CoV-2
- Safe for use on food contact surfaces
- Unperfumed, bleach free

### PROTOCOL OF USE



1 Spray the product on to surface.



2 Leave to act for the necessary contact time.



3 Wipe clean with a clean cloth, or allow to air dry.

Does not require rinsing.

### GREEN STARTS WITH CLEAN



Bottle made of 50% recycled plastic\*\*



Recyclable bottle



This formula does not contain bleach



Non-corrosive to skin and surfaces when used upon intended use

P&G Professional

\*\*Excluding trigger.

Safe. Simple. Effective.



## KITCHEN / FLASH DISINFECTING CLEANER FOR FOOD SURFACES 750ML

### DISINFECTION TABLE

\*Recommend 15 seconds contact time to kill bacteria and enveloped viruses (including coronaviruses, SARS-CoV-2, and variations of SARS-CoV-2)

Type	EN Norm	Contact time	Condition	Strains	Dilution
Bacteria	EN1276	15 sec	Clean	Pseudomonas aeruginosa, Escherichia coli, Staphylococcus aureus, Enterococcus hirae	Neat
Bacteria	EN13697	5 min	Dirty	Pseudomonas aeruginosa, Escherichia coli, Staphylococcus aureus, Enterococcus hirae	Neat
Enveloped viruses	EN14476	15 sec	Clean	Vaccinia virus	Neat
Fungi	EN1650, EN 13697	5 min	Dirty	Candida albicans	Neat

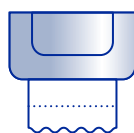
### TECHNICAL DESCRIPTION

EAN code:	8006540185483
Appearance:	Purple liquid
Smell:	Odourless
pH (neat)	10.7
Size	750 ml

### MATERIAL TO USE



Cleaning cloth



Paper towel

### SAFETY INSTRUCTIONS

Please make sure your employees read and understood the product label and your COSHH assessment (Chemical Risk Assessment in EU) before using this product. The label contains directions for use and both label and SDS contain hazard warnings, precautionary statements, first aid procedures and storage information. SDS are available on-line at our website [www.pgpro-msds.com](http://www.pgpro-msds.com) or can be provided to you via the call center.

### WHERE TO USE

- Recommended for cleaning and disinfection of kitchen work surfaces including food contact surfaces.
- Also very effective for cleaning and disinfection of kitchen utensils and equipment.
- Safe to use on most washable surfaces like stainless steel, enamel, ceramic, marble, melamine.

### WHERE NOT TO USE

- Avoid prolonged contact with painted or varnished surfaces and linoleum.
- Do not use on aluminum and blue stone.
- Do not use on porous or damaged surface.
- If in doubt, first test product on a small inconspicuous area.