



catering supplies



CLEANLINE FOODSAFE SANITISERS

Reduce the risk of cross-contamination with Cleanline

Cross-contamination happens when bacteria and microorganisms are passed from one type of food to another. Commercial kitchens are particularly at risk of this happening because raw meat and cooked food are often prepared on the same work surfaces. This means that harmful live organisms can be unknowingly transferred directly from raw meats to cooked food or onto a chopping board or prep surface. Bacteria and germs can also arrive on dirty hands, deliveries, packaging, pests, and clothing. Once established they will rapidly multiply if surfaces are not properly cleaned and sanitised.

Disinfectants kill bugs on already clean surfaces, but sanitisers can be used to both clean and disinfect as part of a two-stage approach. First stage, use the sanitiser to clean the surface, removing any dirt, food, and grease. Second stage, re-apply the sanitiser to the visibly clean surface and leave for the required time to disinfect the surface.



Cleanline Eco Foodsafe Cleaner & Sanitiser **CL1069**

Cleanline Eco Cleaner & Sanitiser is a ready-to-use dual-purpose odourless cleaner used in food preparation areas for sanitising utensils, crockery, kitchen equipment and hard surfaces.

- Dual-action ready-to-use cleaner and sanitiser.
- Cuts through grease and dried on food soiling.
- Fragrance-free and non-tainting in use.
- Ideal for use in kitchens and food preparation areas.
- Proven effective against most common forms of bacteria including MRSA.
- Independently tested to EN 1276.

Size	Case	Code
750ML	6	N08523



Cleanline Eco Foodsafe Cleaner & Sanitiser Concentrate **CL1070**

Cleanline Eco Cleaner & Sanitiser Concentrate is a dual-purpose odourless cleaner suitable for use in food preparation areas for cleaning and disinfecting utensils, glasses, crockery, kitchen equipment and hard surfaces.

- Dual-action concentrated formula cuts through grease and dried-on surface soiling.
- Fragrance-free and non-tainting in use.
- Ideal for use in kitchens and food preparation areas.
- Proven effective against most common forms of bacteria including MRSA and all enveloped viruses.
- Independently tested to EN 1276 and EN 14476.

Size	Case	Code
5L	4	N08516



For more information about Cleanline foodsafe sanitising products - **please contact us today.**



Cleanline Catering Cleaner & Sanitiser RTU CL1034

Cleanline Catering Cleaner & Sanitiser RTU is a multi-purpose fragrance-free cleaner suitable for use on most hard surfaces in kitchens and food preparation areas.

- Dual-action ready-to-use formula cuts through grease and dried on food soiling.
- Effective, non-bleach and no taint disinfectant cleaner is safe to use on food preparation surfaces.
- Kills 99.999% of the most common forms of bacteria and certified against MRSA, E.coli and Salmonella.
- Independently tested to standard test method EN1276 and EN13697.

Size Case Code
750ML 6 N04453



Cleanline Catering Cleaner & Sanitiser CL1036

Cleanline Catering Cleaner & Sanitiser is a multi-purpose fragrance-free cleaner suitable for use on most hard surfaces in kitchens and food preparation areas.

- Dual-action concentrated formula cuts through grease and dried on food soiling.
- Effective, non-bleach and no taint disinfectant cleaner is safe to use on food preparation surfaces.
- Kills 99.999% of the most common forms of bacteria and certified against MRSA, E.coli and Salmonella.
- Dilute 1 in 10 parts to meet the requirements of standard test method EN1276 and EN13697.

Size Case Code
5L 4 N08516



Cleanline Super Cleaner & Sanitiser CL1049

Cleanline Super Cleaner & Sanitiser Super Concentrate is a non-tainting odourless detergent disinfectant, ideal for use in kitchens and food preparation areas.

- Highly concentrated detergent disinfectant suitable for cleaning food contact surfaces, utensils & equipment.
- Cuts through grease and dried on surface soiling.
- Fragrance-free and non-tainting in use.
- Independently tested and conforms to standard test method EN1276, EN1650, EN13697 and EN14476.
- Supplied in 1 litre easy-dose squeeze bottle for easy dilution without the need for additional equipment.

Size Case Code
1L 6 N07354

Also available:
5 litre (N07354)
Case Size: 4X1L



BIOCIDAL ACTIVITY:

- Compliant with FSA guidelines as Stage 2 of the two stage cleaning process with only 30 seconds contact time.
- Virucidal against enveloped viruses within 5 minute contact time at 4% dilution.
- Passes protocol EN1276 with only 30 seconds contact time at 4% dilution.



Cleanline Sanitising Wipes 200 Wipes CL4028

Cleanline Sanitising Wipes have been designed for professional use to clean and disinfect hard surfaces within food preparation and handling environments.

- Fast acting blue disinfectant surface wipe.
- Effective against a range of micro-organisms such as bacteria, yeast and enveloped viruses.
- Cleans and disinfects hard surfaces without using QUATS, PHMB or alcohol.
- Independently tested and conforms to a range of standards including EN1276, EN13697, EN1650 and EN14476.

Size Code
1 x 200 wipes P09400



Cleanline Probe Sanitising Wipes 200 Wipes CL4052

Cleanline Probe Sanitising Wipes are designed to clean and disinfect thermometers and temperature food probes.

- Effective against a range of micro-organisms such as bacteria, yeast and enveloped viruses.
- Meets the regulatory requirements for maximum residue levels (MRLs) for surface disinfectants in food preparation and handling environments.
- Does not contain QUATS, PHMB or alcohol.
- Independently tested to a range of European standards including EN1276, EN13697, EN1650 and EN14476.

Size Code
1 x 200 wipes P09883