

Evans Vanodine International plc

GLOBAL HYGIENE SOLUTIONS

EST-EEM





MICROBIOLOGICAL PROFILE

EST-EEM MICROBIOLOGICAL PROFILE

INTRODUCTION

EST-EEM is an unperfumed liquid disinfectant and multi-purpose cleaner.

EST-EEM is available as a concentrate product and in a ready-to-use (RTU) solution. The results reported in this profile have been carried out on dilutions of the concentrated product.

EST-EEM has been tested using European Standard methods to meet specific classification/regulatory demands.

European Standard test method EN 1276 was performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc. Tests with additional organisms *Campylobacter jejunii* and *Listeria monocytogenes* were performed by an independent UKAS accredited laboratory.

EN 1276 uses four reference bacteria, *Enterococcus hirae, Escherichia coli (E.coli)*, *Pseudomonas aeruginosa* and *Staphylococcus aureus* as representatives of the main bacterial types. Effective dilution rates are presented in following tables.

PLEASE REFER TO PRODUCT LABEL FOR HOW TO USE AND FOR ALL RECOMMENDED DILUTION RATES.

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BACTERICIDAL ACTIVITY IN SUSPENSION 3 - 4

Campylobacter jejunii

Enterococcus hirae

Escherichia coli

Escherichia coli "0157"

Listeria monocytogenes

Methicillin resistant Staphyloccocus aureus

Pseudomonas aeruginosa

Salmonella pullorum

Salmonella typhimurium

Shigella sonnei

Staphylococcus aureus

A glossary of microbiological and chemical terms is available on request

EST-EEM MICROBIOLOGICAL PROFILE

Activity against bacteria in suspension using EN 1276*

BACTERIA	DISEASE / INFECTION	Bactericidal dilutions under simulated "dirty conditions"**	
		CONTACT TIMES	
		30 seconds	5 minutes
Enterococcus hirae	Urinary tract infections	1:200	1:400
Escherichia coli	Food poisoning	1:25	1:50
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	1:25	1:25
Staphylococcus aureus	Skin, bone and wound infections	1:50	1:200
Campylobacter jejunii	Food poisoning		1:200
Escherichia coli "0157"	Food poisoning		1:50
Listeria monocytogenes	Food poisoning		1:200
Methicillin resistant Staphylococcus aureus	Skin, bone and wound infections		1:100
Salmonella pullorum	Food poisoning		1:50
Salmonella typhimurium	Food poisoning		1:25
Shigella sonnei	Dysentery		1:50

^{*}Test reference 1

Dirty conditions: representative of surfaces which are known to or may contain organic and $\/$ or inorganic materials.

^{**}As defined in EN 1276:

EST-EEM MICROBIOLOGICAL PROFILE

Activity against bacteria in suspension using EN 1276*

BACTERIA	DISEASE / INFECTION	Bactericidal dilutions under simulated "clean conditions"**	
		CONTACT TIME	
		5 minutes	
Enterococcus hirae	Urinary tract infections	1:200	
Escherichia coli	Food poisoning	1:100	
Pseudomonas aeruginosa	Opportunistic pathogen, wound, burn infections	1:25	
Staphylococcus aureus	Skin, bone and wound infections	1:200	

^{*}Test reference 1

Clean conditions: representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials)

TEST METHOD REFERENCE

Laboratory tests for bactericidal activity, have been performed by the UKAS accredited Microbiology Laboratory (Testing Number 1108) of Evans Vanodine International Plc. Tests with additional organisms performed at an independent laboratory.

1 EUROPEAN STANDARD: EN 1276

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas

Designed to test bactericidal products specifically for use in the Food and Catering Industry. It is carried out under "dirty" (representative of surfaces which are known to or may contain organic and/or inorganic materials) and "clean" (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Additional contact times were used as well as the obligatory test conditions.

Test Parameters: 5 minute contact time and 30 seconds, 20°C, hard water, dirty and

clean conditions.

Bactericidal Criteria: ≥5 log reduction = 99.999% reduction.

^{**} As defined in EN 1276