

TECHNICAL DATA



DICA-QUAT

QUATERNARY AMMONIUM LOW pH SANITIZER

Product Description and Purpose

DICA-Quat is a concentrated, quaternary sanitizer for sanitizing, disinfecting and deodorizing all types of hard surfaces. **DICA-Quat** contains a blend of four quaternary ammonium chlorides (four-chain QAC) and phosphoric acid that provides broad spectrum kill six times greater at 150 ppm than a single chain quat at 200 ppm and two times greater than a dual chain quat at 200 ppm. Especially effective against gram positive and gram negative microbes and fungi. **DICA-Quat** is virus and protein tolerant.

Features/Benefits

Concentrated
Acid Based
Deodorizes

Economical to Use
Disinfectant/Sanitizer
Minimizes Off-Odors in Use Areas

Acid Rinse and Sanitize in one step

Significantly reduces or eliminates Most Bacteria, Yeast and Molds When Used as Directed

Surfaces Applicable

DICA QUAT is safe on most plastics, Teflon, HDPE, stainless steel and ceramic tile. Not recommend for long term use on cold rolled steel, aluminum, galvanized, tin, cooper, bronze or other soft metals.

General Usage Directions

For food contact surfaces (no-rinse approved), available quat must be maintained between 150 and 400 ppm.



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Prepare a 150, 200, or 400 ppm active quaternary solution use the following dilution table.

Active quat solution	1 gallon	4 gallons	10 gallons	20 gallons
150 ppm	¼ ounce	1.0 ounce	2 ½ ounces	5.0 ounces
200 ppm	0.34 ounces	1.36 ounces	3.4 ounces	6.8 ounces
400 ppm	0.67 ounce	2.67 ounces	6.67 ounces	13.3 ounces

Refer to product label for specific sanitizing and disinfecting preparation and use directions.

Where Used

DICA-Quat is highly recommended for use in red meat and pork packing plants, poultry slaughter and further processing plants, dairies, canning plants, bakeries and any other type of food processing plants that desire a residual kill, mold inhibiting micro-biocide.

DICA-Quat 4 can be used to sanitize and disinfect all types of hard surfaces in food processing plants, hospitals and institutions. Effectively used through flood sanitizing, spray sanitizing and foot bath sanitizing systems. Always follow label instructions and for more information please request complete label from your C K Enterprises, Inc., representative.

At 0.25 ounces per gallon (1 ounce per 4 gallons) (150 ppm) this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against *Escherichia coli* and *Staphylococcus aureus*.

At 0.34 ounces per gallon of water (1.36 ounces per 4 gallons) (200 ppm), this product is an effective food-contact surface sanitizer in water up to 500-ppm hardness against:

<i>Campylobacter jejuni</i>	<i>Salmonella enteritidis</i>
<i>Escherichia coli</i>	<i>Shigella dysenteriae</i>
<i>Escherichia coli</i> O157:H7	<i>Staphylococcus aureus</i>
<i>Listeria monocytogenes</i>	<i>Yersinia enterocolitica</i>
<i>Salmonella choleraesuis</i>	



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Authorization/Discussion

DICA-Quat has been cleared by the FDA in 21 CFR Section 178.1010 for use on food processing equipment, utensils, and other food contact articles at a concentration of 150-400 ppm active.

This product has been authorized by the USDA as a sanitizer for all food contact surfaces.

EPA Reg. No.: **10324-81-65151 – EPA Est. No.: 49614-MO-001**

Physical Properties

Form	Liquid
Odor	Quat
Color	Light Pink
pH 1%	1.0-2.0
Specific Gravity	1.18-1.25
Foam	Moderate-High
Previous FSIS/USDA	D-2

Caution

Keep out of reach of children! Corrosive. Causes severe eye and skin damage. Do not get in eyes, on skin or on clothing. Wear goggles and rubber gloves when handling. Harmful or fatal if swallowed. Avoid contamination of food.



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