



Virus Gobbler™

99,999% kill rate to SANS 51276 / EN 1276 standards – Intertek tested and accredited

Excellent enveloped virus killing properties

Superb gram positive and gram negative bacterial elimination

Hand sanitizer, food, industrial, institutional and domestic area approved disinfectant and cleaner

NRCS Registration Number:
Act5GNR529/294433/040/1223

Conforms to bactericidal activity testing of chemical disinfectants and antiseptics

Intertek Cert. No: 2017IS/TS/0338



Product Description:

Virus Gobbler™ is a potent 99,999% kill rate approved to SANS 51276 / EN 1276 standards hand sanitizer and hard surface chemical disinfectant and cleaner for use in food, industrial, domestic, institutional areas and more.

Virus Gobbler™ has been Toxicology Risk Assessment Approved by Intertek and is Food Industry Safe and HACCP Standards Compliant. It is Eco-Choice Type 1 eco accredited against global certification standards.

Virus Gobbler's™ concentrated formula has been conclusively proven to have significant performance benefits and cost improvements for use in all industries.

EcoZyme
ENZYMES CC





Contact Us

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Visit us on the Web:

www.ecozyme.co.za

Product Features:

- 99,999% Kill rate tested and approved to SANS 51276 / EN 1276 standards
- Highly effective against enveloped viruses including gram positive and gram-negative bacteria
- Toxicology Risk Assessment Approved
- Excellent efficacy in the presence of high organic blood and protein loadings
- Safe for use in the food industry
- Eco-Choice Type 1 Eco Accreditation
- Prevents corrosion and is chloride free
- Log 5 tested and approved against Listeria
- Non-toxic, non-volatile, non-corrosive
- Multiple applications – hand disinfectant, toilet seat sanitizer, alcohol free hand sanitizer, utensil soaking & CIP

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Some Industry Applications:

- Hand sanitizing
- Health institutions, clinics & health professional consulting rooms (low risk areas & inanimate surfaces)
- Food processing plants
- Wastewater treatment
- Sewer effluent
- Industrial cooling waters
- Industrial kitchens
- Breweries
- Abattoirs
- Post-harvest processing
- Tanker washing
- Animal farming
- Canned food manufacturing
- Soft drink beverage plants
- Sauce blending plants

Recommended Use:

Hands: Rub into hands and allow to self-dry (Minimum 1 minute contact time)

Surfaces: Apply undiluted for a Log 5 disinfection. Allow a minimum 5 -10 minute contact time.

Shelf Life & Storage:

Store in cool, dry place. Stable for 24 months. Super concentrate available for own manufacture.

