

# Virus Gobbler™ Disinfectant

SANAS Laboratory certified  
99,999% Microbial kill rate within 5  
minutes, independently tested to  
EN 1276 standards (Certification.  
No: 2017IS/TS/0338)

Outstanding performance with  
new counter-ion technology

Excellent enveloped virus killing  
properties, with superior gram-  
positive and gram-negative  
bacterial, and yeast elimination

Good cleaning, dispersion and  
wetting properties, with excellent  
corrosion inhibition on metals and  
metal alloys

NRCS Registration Number:  
ACT5GNR529/294433/040/1223

Conforms to bactericidal activity  
testing of chemical disinfectants



Galvanic Corrosion (Steel-Al)	Aluminum Anti-stain	Copper Inhibition
		
Deionized water / 0.1% DDABC	pH = 11.5 after 2 hours	25 ppm Bleach, 24 hours, RT
Crevice Corrosion	Cast Iron Chip Test	Tin plate / Steel Can
		
Deionized water / 0.1% DDABC	Control / DDABC Formulation	Control Formulation / 0.1% DDABC addition

## Product Description:

Based on new counter-ion technology, Virus Gobbler™ Surface Disinfectant is a potent disinfectant cleaning agent with a 99,999% microbial kill rate, approved to EN 1276 testing standards for use in for use in food, industrial, domestic and institutional areas. Its chloride free formulation has an excellent residual effect after application, prevents corrosion on metals and alloys, and is highly effective against enveloped viruses, gram positive and negative bacteria as well as yeasts.

Virus Gobbler™ Surface Disinfectant is independently Toxicology Risk Assessment Approved and is HACCP standards compliant for use in the food industry.



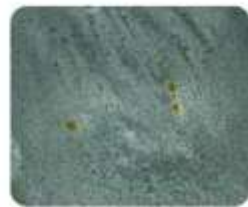
1010 Steel soiled with mineral oil / carbon black, 400 ppm Ca<sup>2+</sup>



Deionized water control  
0% soil removal  
Flash rust noted



0.1% active  
50% soil removal  
No rust



0.1% active  
Non-ionic surfactant  
84% soil removal  
Flash rust noted

## Product Features:

- 99,999% Microbial kill rate within 5 minutes, independently tested to EN 1276 standards
- SANAS Certified, NRCS Registered
- Highly effective against enveloped viruses, gram-positive and gram-negative bacteria, as well as yeasts
- Latest counter-ion technology
- Toxicology Risk Assessment Approved
- Excellent efficacy in the presence of high organic loadings such as blood and protein
- 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
- Ideal for utensil soaking
- Advanced alcohol-free formulation

**EcoZyme**  
ENZYMES CC

## Contact Us

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**Visit us on the Web:**

[www.ecozyme.co.za](http://www.ecozyme.co.za)

## Industry Applications:

- Food
- Industrial
- Domestic
- Institutional

## Recommended Use:

Surfaces: Apply undiluted for a Log 5 disinfection, allow a minimum 5 minute contact time. For general cleaning and sanitizing dilute with up to 10 parts of water. Allow a minimum 5 minute contact time. Avoid direct contact with food, and rinse food contact surfaces after applying in accordance with good cleaning practices. For heavily soiled surfaces, first clean with a heavy-duty degreaser, rinse clean, and then apply product.

## Shelf Life & Storage:

Store in cool, dry place. Stable for 24 months.

