

# Abbott Analytical



Consulting Scientists to the Disinfectant Industry

## Certificate of Analysis

Sample(s): One sample of Sterizar

Received from: Point Consumables Europe Ltd. 2 Royal Lodge Road, Belfast,

BT8 7UL

Date received: 18 February 2010 Date tested: 3 March 2010

Certificate no: 10B117T.CSS Certificate date: 5 March 2010

Sample ref: 10B/117 Page: 1 of 1

Analysis required: Qualitative test to determine organoleptic effect of

residual product after cleaning of a surface

#### Procedure:

disinfectant solutions can react with food in various ways. The most obvious of these is to change the colour, smell or texture of the food material. This is particularly obvious in chemically treated foods such as cured cooked meats. The object of this test is to determine if any or all of these organoleptic parameters was affected by residual disinfectant on a cleaned surface.

A clean stainless steel workbench was sprayed with Sterizar disinfectant solution, wiped with a clean sterile cloth to get an even spread of the solution over the surface and then allowed to air dry for approximately one hour.

When visibly dry, slices of Cooked Ham, Cooked Beef and Cooked Pork were placed on the surface and allowed to be in contact with the surface for 15 minutes. Slices of meat from the same batch of product were also placed on a clean stainless steel surface which had not been treated with chemical disinfectant as a control group. After this time each item of food was examined for change in colour smell or texture.

#### <u>Result:</u>

In all cases there was no evidence of change of colour, smell or texture in the test samples when compared to the control.

### Conclusion:

The is no residual organoleptic residual effect of Sterizar when used to clean stainless steel surfaces under normal cleaning conditions.

D C Watson