






CHOOSE A SUITABLE DISINFECTANT, CONSIDERING ADVANTAGES, DISADVANTAGES, OBJECTIVES, AND TYPE OF MATERIAL

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| <p>CASE 1:</p> <p>Type of material: Klinker in the dairy industry</p> <p>Objective: General reduction of microbial counts, residual activity</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 2:</p> <p>Type of material: Resin floor in the dairy industry</p> <p>Objective: General bactericidal effect (not on endospores and fungi), residual activity</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 3:</p> <p>Type of material: Soft bread</p> <p>Objective: Additive to control moulds growth, no residues</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 4:</p> <p>Type of material: Teflon cutting boards</p> <p>Objective: Bactericidal, no residual activity</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 5:</p> <p>Type of material: Intact skin in clean rooms of the food industry</p> <p>Objective: Bactericidal and fungicidal</p> <p>DISINFECTANT:</p> |  |

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| <p>CASE 6:</p> <p>Type of material: Wounded skin</p> <p>Objective: Bactericidal, sporicidal</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 7:</p> <p>Type of material: Inox scissors</p> <p>Objective: Sporicidal</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 8:</p> <p>Type of material: Outer surface of vacuum packed cooked meats, before cutting</p> <p>Objective: Bactericidal</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 9:</p> <p>Type of material: Bronze (part of a fresh pasta machine)</p> <p>Objective: Bactericidal</p> <p>DISINFECTANT:</p> |  |
| <p>CASE 10:</p> <p>Type of material: Fresh-cut salads, decontamination before packaging</p> <p>Objective: Bactericidal and fungicidal, rapid effect</p> <p>DISINFECTANT:</p> |  |