



Evans Vanodine International plc
GLOBAL HYGIENE SOLUTIONS

ENSURE



MICROBIOLOGICAL PROFILE

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INTRODUCTION

ENSURE is an alcohol based ready to use disinfectant cleaner for use in the food processing, catering and healthcare industries.

ENSURE is supplied in a 5l container and a 750ml trigger spray bottle.

ENSURE has been tested using European Standard methods to meet specific classification/regulatory demands.

European Standard test methods EN 1276, EN 13697 and EN 1650 were performed in the UKAS accredited Microbiology Laboratory (Testing No. 1108) of Evans Vanodine International Plc. Tests against *Campylobacter jejuni*, *Listeria monocytogenes* and *Salmonella typhimurium* carried out by an external UKAS accredited laboratory.

CONTENTS

PAGE

BACTERICIDAL ACTIVITY

2

Campylobacter jejuni

Enterococcus hirae

Escherichia coli

Listeria monocytogenes

Pseudomonas aeruginosa

Salmonella typhimurium

Staphylococcus aureus

YEASTICIDAL ACTIVITY

2

Candida albicans

A glossary of microbiological and chemical terms is available on request

ENSURE MICROBIOLOGICAL PROFILE

Activity against bacteria

BACTERIA	DISEASE / INFECTION	Suspension Test method		Surface Test method	
		Reference	Contact time (seconds)	Reference	Contact time (mins)
			Dirty		Clean
<i>Campylobacter jejuni</i>	Food poisoning	EN 1276	60	Not Tested	
<i>Enterococcus hirae</i>	Urinary tract infections	EN 1276	30	EN 13697	2
<i>Escherichia coli</i>	Food poisoning	EN 1276	30	EN 13697	2
<i>Listeria monocytogenes</i>	Food poisoning	EN 1276	30	Not Tested	
<i>Pseudomonas aeruginosa</i>	Opportunistic pathogen, wound, burn infections	EN 1276	30	EN 13697	2
<i>Salmonella typhimurium</i>	Food poisoning	EN 1276	30	Not Tested	
<i>Staphylococcus aureus</i>	Skin, bone and wound infections	EN 1276	30	EN 13697	2

Activity against yeast

YEAST	DISEASE / INFECTION	Suspension Test method		Surface Test method	
		Reference	Contact time (mins)	Reference	Contact time (mins)
			Clean		Clean
<i>Candida albicans</i>	Candidiasis	EN 1650	5	EN 13697	5

ENSURE MICROBIOLOGICAL PROFILE

TEST METHOD REFERENCE

EUROPEAN STANDARD: EN 1276

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of bactericidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas

Designed to test bactericidal products specifically for use in the Food and Catering Industry. It can be carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and / or “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Additional contact times were used as well as the obligatory test conditions.

Test Parameters: 30 seconds and 1 minute, 20°C, distilled water, dirty conditions.
Requirements: ≥ 5 log reduction \equiv 99.999% reduction.

EUROPEAN STANDARD: EN 13697

Chemical disinfectants and antiseptics – Quantitative non-porous surface test for the evaluation of bactericidal and/or fungicidal activity of chemical disinfectants used in food, industrial, domestic and institutional areas. Without mechanical action.

Designed to test bactericidal and fungicidal products on stainless steel surfaces inoculated with bacteria and an organic interfering substance. It is carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Bacteria

Test Parameters: 2 minutes, room temperature, distilled water, clean conditions.
Requirements: ≥ 4 log reduction \equiv 99.99% reduction.

Yeast

Test Parameters: 5 minutes, room temperature, distilled water, clean conditions.
Requirements: ≥ 3 log reduction \equiv 99.9% reduction.

ENSURE MICROBIOLOGICAL PROFILE

EUROPEAN STANDARD: EN 1650

Chemical disinfectants and antiseptics - Quantitative suspension test for the evaluation of fungicidal or yeasticidal activity of chemical disinfectants and antiseptics used in food, industrial, domestic, and institutional areas.

Designed to test fungicidal products specifically for use in the Food and Catering Industry. It can be carried out under “dirty” (representative of surfaces which are known to or may contain organic and/or inorganic materials) and / or “clean” (representative of surfaces which have received a satisfactory cleaning programme and/or are known to contain minimal levels of organic and/or inorganic materials) conditions.

Test parameters: 5 minutes, 20°C, distilled water, clean conditions.
Requirements: ≥ 4 log reduction \equiv 99.99% reduction.