



FOODGUARD BY GERMISEP®

An effective way to guard food

from microbial contamination



Applications of FoodGUARD

FoodGUARD is an effervescent tablet which contains sodium dichloroisocyanurate (NaDCC). It dissolves rapidly in water to produce Hypochlorous acid (HOCl) with a pH level of 6.5. At this pH level, 99.74% HOCl is available for optimum germicidal activity, making FoodGUARD a very effective disinfectant to eliminate microbial contamination for food products.

FoodGUARD enables you to effectively eliminate contamination without affecting the appearance, taste and nutritional value of the food. It is safe, compact, and easy to use, giving you the convenience you need to sanitize your food products where and when required.



Food & beverage processing plants



Quick-Serving Restaurants (QSR) / fast food outlets



Food service (e.g. restaurants, cafes, bakeries, supermarkets, etc.)



Hoteliers, airlines & cruise catering



Public eateries (e.g. hawker food stalls, canteens, etc.)

HOW TO USE FoodGUARD

1



Refer to application chart for specific use

2



Dissolve FoodGUARD tablets in water

3



Transfer to applicator

Advantages of FoodGUARD



Effectively eliminates most commonly known microorganisms



Prevents food spoilage and improves shelf-life



Safe, easy and accurate



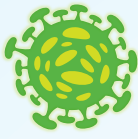
Does not cause skin irritation



Effective in any water condition



Compact and economical



Effective against most commonly known microorganisms



- ✓ Bacteria
 ✓ Viruses
 ✓ Mycobacteria
 ✓ Fungi
 ✓ Algae
 ✓ Spores

Application Chart

Usage	Chlorine Concentration (PPM)	Method
Water Chlorination	<ul style="list-style-type: none"> Maintenance dose: 2.5-5.0 Emergency drinking water treatment: 10 Contaminated drinking water treatment: 20 	Allow a contact time of 10 mins before use
Water lines, water storage systems & tanks	<ul style="list-style-type: none"> Cooling, chiller & setting tanks: 10 Disinfection of water lines, water storage systems & tanks: 10 	<ul style="list-style-type: none"> Allow a contact time of 10 mins before use Hold the solution in the water lines, storage systems & tanks for at least 30 mins before draining. Next, fill up water at maintenance dose of 2.5-5.0 ppm
Fruits, vegetables, meat poultry, seafood and beverages	Soaking of fruits, cut vegetables (salad, coleslaw & ready to raw vegetables), meat, poultry, seafood: 50-100	Soak for 10 mins and drain
Food handling equipment	Food crates, food containers, knives, chopping boards, crockery, & cutlery, mixers, cookers, conveyor belts, refrigerators, cold rooms, etc.: 150	Soak / wash / wipe / spray which ever applicable
Food handling surfaces & working areas	<ul style="list-style-type: none"> Table-tops, trolleys, sinks: 150 Footbaths: 200 Wall and floors: 300 	<ul style="list-style-type: none"> Soak / wash / wipe Walk through Wash / mop
Frequently used & touched surfaces	Table cloths, aprons, boots, gloves & faucets: 200	Scrub / wash / soak
Hawkers & caterers - Food preparation and food serving utensils	<ul style="list-style-type: none"> Forks & spoons, chopsticks, plates & bowls, cups and glasses, food serving trays & containers: 150 Tables: 200 	<ul style="list-style-type: none"> Soak and drain. Let it air-dry before reuse. Spray and wipe
Food handlers' hand hygiene	Hand dip: 50	Dip both hands in solution. Dry both hands using disposable paper towel

Dilution Instruction

Chlorine concentration (PPM)	No. of Tablet	Dilution	
		0.5gm	1.25gm
		Volume of water (litres)	
300	6	6	15
200	4	6	15
150	3	6	15
100	2	6	15
20	2	30	75
2.5	1	120	300

Broad Spectrum Antimicrobial Activity

Effects of some chemical disinfectants on microorganisms

	Viruses	Bacteria gram -	Bacteria gram +	Mycobacteria	Spores of Clostridium Bacillus	Yeasts	Molds
Aldehydes	Effective (with possible restrictions)	Highly effective	Highly effective	Highly effective	Effective (with possible restrictions)	Highly effective	Effective (with possible restrictions)
Chlorine, Iodine	Highly effective	Highly effective	Highly effective	Highly effective	Highly effective	Highly effective	Highly effective
Peroxygen*	Effective (with possible restrictions)	Highly effective	Highly effective	Effective (with possible restrictions)	Not effective	Effective (with possible restrictions)	Effective (with possible restrictions)
Quats	Not effective	Effective (with possible restrictions)	Highly effective	Effective (with possible restrictions)	Not effective	Highly effective	Effective (with possible restrictions)
Alcohols	Highly effective	Highly effective	Highly effective	Highly effective	Not effective	Highly effective	Highly effective
Phenold	Effective (with possible restrictions)	Highly effective	Highly effective	Effective (with possible restrictions)	Not effective	Highly effective	Effective (with possible restrictions)

■ Highly effective
 ■ Effective (with possible restrictions)
 ■ Not effective

*Peracetic acid compounds

United Nations Food & Agricultural Organization (FAO) 2008

Effects of some chemical disinfectants on microorganisms

Escherichia coli BCRC 11634; ATCC 8739
Pseudomonas aeruginosa BCRC 11633; ATCC 9027
Candida albicans BCRC 21538; ATCC10231
Staphylococcus aureus subsp. aureus (MRSA) BCRC 15211; ATCC 33591
Salmonella enterica subsp. enterica BCRC10747; ATCC 14028

Minimum requirements for efficacy testing or equivalent

EN 13697	EN 16615	EN 14476
EN 1656	EN 1657	
EN 1276	EN 1650	

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 Continuous Innovation & Quality



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