

Code: 04-281

Windmill Hygiene Plus Catering Cleaner Sanitiser

AUK Supplies Ltd

Table 1: Laboratory Test Results

Microorganism	Classification	Test Method	Tested by	Test Temperature	Contact time	Conditions	Dilution	Result (Reduction)
<i>Escherichia coli</i> NCIMB 8879 <i>Staphylococcus aureus</i> NCIMB 9518 <i>Enterococcus hirae</i> NCIMB 8192 <i>Pseudomonas aeruginosa</i> NCIMB 10421	Bacteria	BS EN 1276:2019	Internal UKAS	20°C	30 seconds	Dirty 3g/L BSA	1/25	PASS (>5lg)
<i>Escherichia coli</i> NCIMB 8879 <i>Staphylococcus aureus</i> NCIMB 9518 <i>Enterococcus hirae</i> NCIMB 8192 <i>Pseudomonas aeruginosa</i> NCIMB 10421	Bacteria	BS EN 1276:2019	Internal UKAS	20°C	5 minutes	Dirty 3g/L BSA	1/50	PASS (>5lg)