

DESCRIPTION

SUMA BAC D10 is a professional-use concentrated detergent disinfectant designed for cleaning and disinfecting hard surfaces in food preparation areas and in general accommodation spaces onboard. The product supports use across both general surfaces and food-contact surfaces using a single dilution and contact time (5 minutes). Differences relate only to surface type and post-treatment requirements, such as potable water rinsing for food-contact surfaces.

SUMA BAC D10 is our European alternative to CREW CARE Neutral Cleaner Disinfectant and CREW CARE Surface Sanitizer, which are not available in the EU. SUMA BAC D10 is only available in EU.

The formulation combines quaternary ammonium compounds with surfactants and a buffering system to deliver effective cleaning performance together with broad-spectrum antimicrobial activity. When used according to the recommended dilution and contact time, the product removes grease and food soils while providing bactericidal, virucidal and yeasticidal efficacy.

SUMA BAC D10 is suitable for cleaning and disinfecting a wide range of hard surfaces in living spaces, galleys, and support areas onboard, including decks, bulkheads, stainless steel, glazed porcelain, plastics, and other typical marine surfaces. Typical applications include general accommodation and service areas such as decks, bulkheads, and fixtures, as well as galley food preparation surfaces, worktops and counters, utensils, sinks, food handling equipment, refrigerator interiors, and storage containers

APPLICATION & USE

This product is a concentrated professional-use product designed to support two onboard hygiene applications.

FEATURES

- Concentrated detergent disinfectant formulation
- Broad-spectrum antimicrobial performance
- Bactericidal and yeasticidal efficacy according to
- EN standards (EN1276, EN1650)
- Virucidal activity according to EN14476
- Low use concentration (1.3%)



Left: SUMA BAC D10 (PCN 1AB6305)
Center: HAND PUMP 10ML (PCN 1AB6289)
Right: SUMA BAC D10 RTU BTLS (PCN 1AB6306)

Hard Surface Cleaning and Disinfection

For use on hard surfaces in accommodation areas, galleys, and support spaces.

Food-contact Surface Use

For use on pre-cleaned food preparation surfaces, utensils, and equipment.

Detergent Disinfectant for Hard Surface Cleaning and Food-contact Use

Important: Heavily soiled surfaces must be thoroughly cleaned before disinfection. Residual soap or synthetic detergent may reduce efficacy. Do not use in a manner inconsistent with the product label.

Application 1 - Hard Surface Cleaning and Disinfection

BENEFITS

- Cleans and disinfects in a single step
- One product supports both general surface and food-contact applications
- One dilution and one contact time simplify onboard procedures
- Reduces chemical inventory, storage, plastic waste and handling requirements
- Supports consistent hygiene standards and operational compliance



Contact your Drew Marine representative for more information

Spray Application

1. Use CREW CARE Tough Job Cleaner to remove heavy soil and gross contamination.
2. Use HAND PUMP 10ML to add 1 dose of product into SUMA BAC D10 RTU BTLS and fill with water (~1.3% solution).
3. Apply using a low-pressure coarse spray. Do not atomize or inhale spray.
4. Ensure surfaces are thoroughly wetted and maintain a minimum 5-minute contact time.
5. Allow to air dry or rinse/wipe as appropriate.

Soak/Bucket Cleaning

1. Using HAND PUMP 10ML, add 4 doses of product into a 3 L bucket of water (~1.3% solution).
2. Remove heavy soil and gross contamination.
3. Apply solution using a cloth or brush or place items directly into the solution.
4. Leave for 5 minutes contact time.
5. Wipe clean or rinse thoroughly, then allow to air dry.

Application 2 - Food-contact Surface Use

The product may also be used on food-contact surfaces such as food preparation and storage surfaces, dishes, glassware, silverware, cooking and eating utensils, plastic cutting boards, plastic chopping blocks, coolers, ice chests, and refrigerator bins used to store meat, vegetables, fruit, and eggs. A potable water rinse is required after use on food contact surfaces.

For food-contact applications, surfaces and equipment must be thoroughly pre-cleaned before application and rinsed with potable water after the required contact time.

1. Remove food products and packaging materials from the area or protect them.
2. Pre-scrape, pre-flush, or wash surfaces to remove gross food particles and soil.
3. Using HAND PUMP 10ML, add 1 dose into SUMA BAC D10 RTU BTLS (~1.3% solution).
4. Spray sufficient solution and ensure the surface remains wet for a minimum contact time of 5 minutes.
5. After contact time, thoroughly rinse food-contact surfaces and equipment with clean potable water.

USE DIRECTION SUMMARY

Use biocides safely. Always read the label and product information before use.

Recommended dilution: 1.3% solution (10 mL/750mL water).

Minimum contact time: 5 minutes.

Non-food-contact hard surfaces: pre-clean when heavily soiled; apply diluted solution and keep the surface wet for the full contact time.

Food-contact surfaces: pre-clean thoroughly and rinse with potable water after application of SUMA BAC D10 and appropriate contact time.

Storage: keep container tightly closed in original packaging. Protect from freezing.

Do not mix with other products unless specifically advised. Avoid direct contact with eyes and skin when handling the concentrate.

TYPICAL PROPERTIES

Appearance:	Clear, purple liquid
Odor:	Product specific / mild
pH (concentrate):	Approx. 11
pH (in use):	Approx. 10
Specific Gravity @ 20°C:	Approx. 1.05

MICROBIOLOGICAL EFFICACY (EU STANDARDS)

Tested according to European Norm disinfectant standards:

- EN1276 – Bactericidal activity at 1% dilution / 5 min (dirty conditions)
- EN13697 – Bactericidal surface test at 2% dilution / 5 min
- EN1650 – Yeasticidal activity against *Candida albicans* at 1% dilution / 5 min
- EN14476 – Limited virucidal activity effective against enveloped viruses such as influenza virus, HIV, SARS, measles, etc.
- Effective against a broad spectrum of microorganisms when used as directed
- Recommended use at 5 minutes ensures compliance with listed efficacy standards under typical conditions



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PACKAGING

SUMA BAC D10 is supplied as a concentrated product in 2 X 5-liter cartons (PCN 1AB6305).

HAND PUMP 10ML (PCN 1AB6289) and SUMA BAC D10 RTU BTLs (PCN 1AB6306) are supplied separately and ordered as QL-25 EU initial startup items delivered in EU only.

IMPORTANT INFORMATION

Drew Marine maintains Safety Data Sheets on all of its products. Safety Data Sheets contain health and safety information to support proper handling procedures and crew training.

Our Safety Data Sheets should be read and understood by all of your supervisory personnel and employees, before using Drew Marine products.

FOR COMPLETE DIRECTIONS

For full handling, safety, and precautionary information, refer to the product label and Safety Data Sheet.



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