**GREEN LIFE GROUP**

**Technical Data Sheet**

**Green Up Wine**

**Description**

**A** wine fault or defect is an unpleasant characteristic of a wine often resulting from poor winemaking practices or storage conditions. There are many causes for the perception in wine faults, including poor hygiene at the winery.  
Organisms responsible for bunch rot of grape berries are filamentous fungi.  
Use of the product "Green Up Wine" gives a good capacity for removal and destruction of Microorganisms that hinder the process of wine production and shelf life of wine

**GREEN UP- Wine**is a natural  preservative/conservative Active water based environmentally friendly , contains no caustic soda, breaks down quickly does not harm humans and the environment

This is one of the products of the Green Up series that is user friendly,readily biodegradable and does not harm the users and the environment.

**GREEN UP WINE** is a powerful non chlorinated cleaner for the cleaning of metallic surfaces special for systems. Does not damage rubber, plastic, metal or stainless steel surfaces  
 **GREEN UP WINE**is a water based degreaser and oil dispersant which contains a strong bactericide. It is a versatile cleaning agent for meat and food preparation areas.

It is effective against a wide range of microorganisms including gram positive/negative bacteria, pathogenic food related bacteria, yeasts and fungi.  **GREEN UP WINE** is a non-tainting, free rinsing, streak free, cleaner for food environments where the sterilization  
of surfaces is also required.  It can also be used to clean fat fryers, air-conditioning units and many more cleaning applications.  
 **GREEN UP WINE**is made from renewable raw materials – glucose derived from corn, and  fatty alcohols from coconut and palm kernel oils. This product is very mild, low in toxicity and readily biodegradable.

This product is ideal for meat and food preparation areas. It effectively removes animal fats and protein residues, while its bacteriological and free rinsing properties leave a non-contaminating and bacteria free surface.  
 As this product contains an amphoteric biocide and has been evaluated for activity according  to BS:6471 using E.Coli Salmonella and  Listeria as the test organism, it may also be used for cleaning  agricultural vehicles which may have to enter farms and other areas where animal disease may have occurred.  
Green Up Plus  meets the standards of EN1276 which is the European Standard for cleaners and sanitizers.  
The test organisms used in the test were: E.Coli, Pseudomonas Aeruginosa, Staphlococcus Aureus   and Entrococcus  Hirae.  
       
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**Summary of Benefits**

* WATER BASED SANITIZER
* FOOD SAFE
* NOT DANGEROUS FOR PEOPLE
* NOT HURM THE INVIROMENT
* NON TAINTING
* CLEANER AND STERILISER COMBINED
* NON FLAMMABLE
* DOES NOT DISCHARGE TOXIC GAS OR SYNTHETICSSMELL
* DOES NOT RISK THE BREATHING WAY
* DOES NOT LEAVE MARKS ON SKIN ORSKIN
* KILL WIDE RANGO OFMICROORGANISM'S AND BACTERIA'S
* DOES NOT ATTACKING THE SURFACE, INCLUDING PLASTICK RUBBER AND STAINLESS STEEL.
* MONY SAVED

**Application**

* Cleaning equipment
* Cleaning water and wine pipe system
* Cleaning stainless steel surfaces
* Cleaning production area, warehouses and refrigeration facilities
* Cleaning  working equipment, conveying equipment and handling equipment
* Cleaning forklifts and mobile equipment
* Cleaning equipment for transporting grapes
* Cleaning  filters,  and wine tanks
* Cleaning Laboratory and Laboratory Equipment
* Prevents the formation of molds, fungus in  factory area

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**Green Up Wine**

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**Direction of use**

**GREEN UP WINE**at a dilution of 1:3 qualifies as a sanitizer according to BS:6471 which is what is required for the Amphoteric biocide. Dilutions will depend on degree of soiling, the sanitizing results required and the type of equipment used.  
 To clean fat friers, cooker hoods, etc. use at 1:2 dilution with water. Apply by mop, brush, or spray onto the surface,  allow to soak, then rinse off with water. To clean heavily contaminated areas dilute at 1:4 with water and apply, allow to soak   and then wash off with clean water. To clean general areas including floors etc. dilute at 1:3 with water.  
Apply using a mop, brush, or spray. Allow to soak then rinse.  
If used as a hand cleaner  the product must be diluted to at least 1:3 with water.  
For the cleaning of air-conditioning units dilute at 1:3 with water.  
The product is also suitable for use in automatic foam spray units.

**Safety Precautions**

Do not ingest this product.

Avoid contact with eyes. In case of eye contact, rinse well with a large quantity of clean water flush for a minimum of 15 minutes.

In case of swallowing, drink a large amount of water or milk and seek medical attention. Keep away from children.

Keep the container in a closed shaded area.

Avoid exposure to extremely high temperature.

**Physical Properties**

Appearance:                     Clear colorless or green liquid   
   pH @ 5% DILUTION         6-7  
   Density                              1.03  
   Flash Point                        None

**Health and Safety**

For full Health and Safety data please refer to our specific MSDS Sheet, which is available upon request**.  
   
 Pack  Sizes**  4lt, 18lt , 205lt barrels, 1000 litter canister