



HANDWASH

Keeping hands clean through improved hand hygiene is one of the most important steps we can take to avoid getting sick and spreading germs to others. It is so important we are aware of what we put on our hands and skin, as often our hands will touch items that we will ingest. Our formulation ensures immediately upon application the Enzyme bacteria will colonize the hands and prevent pathogenic bacteria, yeasts and moulds from multiplying and spreading. Studies show that hand washing is inconsistent. Therefore, the protection from disinfecting soaps of only minutes, compared to the many hours of Isoclean hand wash protection offering significant advantage in infection control.

There is a significant difference in the protection against the risk of infection between the hospital legacy cleaning and disinfectant solutions used over the past decades compared to the cleaning ability of Bio Enzyme Hand Soap solutions. Of prime importance in infection control is the "Protection Time Factor".

Disinfectants stop working as soon as they are dry. **Isoclean Hand Wash** keeps working, cleaning and protecting surfaces, for up to three days after each application. However, since skin is a dynamic environment that is constantly touching many different surfaces, repetitively being contaminated and washed, the **Isoclean Hand Wash** should be used several times per day.

Applications:

- **Hand washing**
- **Body wash**
- **Hours of Protection from pathogens, bacteria, yeasts & moulds**
- **Gentle on skin**
- **Continued cleaning hours after washing has occurred**
- **Forms a healthy and Protective micro flora on the hands/skin**

Directions:

Wet your hands with clean running water, apply soap and lather. Be sure to lather the back of your hands, between your fingers and under your nails. Scrub your hands, rinse well and dry.

Ingredients:

Product Characteristics

- Bacteria Counts : 3 X 10⁷ /ml
- Bacteria Type : Bacillus consortium producing the following enzymes:

Protease – breaks down proteins (e.g. meat, excreted/secreted proteins) into amino acids

Lipase – breaks down fats/grease into fatty acids & glycerol. If not broken down, fats can go rancid & lead to off odours and blocked drains/fat grease traps.

Amylase – starch acts as a glue for dirt – amylases catalyse the break-down of starch into sugars which are then further used as a food source by the bacillus

Cellulase – breaks down cellulosic material

Urease - catalyzes the hydrolysis of urea into break-down products.

Esterase - splits esters into an acid and an alcohol in a chemical reaction with water called hydrolysis. Esters have characteristic odours most of which are pleasant/fruity, however can also include onion/garlic and worse odours

Xylanase – help in breaking down plant cell walls. What this means – the bacillus use the multitude of enzymes produced to break down the components of malodour and staining to provide microbial cleaning at the smallest level of dirt/contamination.

Salmonella : Not detected

Appearance : Light Blue liquid

Fragrance : Pleasantly perfumed

Shelf-life : Two years; maximum loss of 1.0 log at recommended storage condition

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