

NRCS Reg. No.: Act5GNR529/294433/040/1223	SANAS Cert. No.: 2017IS/TS/0338 Standard: EN 1276	Compliances: HACCP Toxicology Risk Assessment Approved
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PRODUCT DESCRIPTION

GEARTH VirusGuard is a potent surface disinfectant cleaning agent based on advanced counter-ion technology, delivering a SANAS laboratory-certified **99.999% microbial kill rate within 5 minutes**, independently tested and approved to EN 1276 standards (Certification No: 2017IS/TS/0338). It is approved for use in food, industrial, domestic and institutional environments.

GEARTH VirusGuard is highly effective against enveloped viruses, gram-positive and gram-negative bacteria, and yeasts. Its advanced formulation delivers an excellent residual effect after application, prevents corrosion on metals and alloys, and maintains good cleaning, dispersion and wetting properties. The product is independently Toxicology Risk Assessment Approved and is HACCP standards compliant for use in the food industry.

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CERTIFICATIONS & REGISTRATIONS

SANAS Laboratory Certification	99.999% microbial kill rate within 5 minutes — Cert. No: 2017IS/TS/0338
Testing Standard	EN 1276 — Bactericidal activity testing of chemical disinfectants
NRCS Registration	Act5GNR529/294433/040/1223
HACCP Compliance	HACCP standards compliant — approved for use in the food industry
Toxicology	Independently Toxicology Risk Assessment Approved
EcoChoice	Eco-Choice Type 1 Eco Accreditation

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KEY FEATURES & BENEFITS

- 99.999% microbial kill rate within 5 minutes — SANAS certified, EN 1276 tested
- NRCS registered — approved for food, industrial, domestic and institutional use
- Highly effective against enveloped viruses, gram-positive and gram-negative bacteria, and yeasts
- Log 5 tested and approved against Listeria
- Counter-ion technology for outstanding disinfection performance
- Excellent efficacy in the presence of high organic loadings such as blood and protein
- Advanced alcohol-free formulation
- Prevents corrosion on metals and metal alloys — chloride free
- Excellent residual effect after application
- Good cleaning, dispersion and wetting properties
- Non-toxic, non-volatile, non-corrosive
- Ideal for utensil soaking
- HACCP compliant — safe for use in food industry environments
- Eco-Choice Type 1 Eco Accreditation

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INDUSTRY APPLICATIONS

- Food Industry** — HACCP compliant; suitable for food contact surface sanitisation (rinse after application); effective in the presence of blood and protein residues
- Industrial** — workshops, manufacturing facilities, high-contact surface areas
- Institutional** — hospitals, clinics, schools, mines, correctional facilities, commercial kitchens
- Domestic** — household surface disinfection and sanitisation

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DIRECTIONS FOR USE

Application Type	Dilution	Contact Time	Notes
Log 5 Surface Disinfection	Undiluted	Minimum 5 minutes	Apply to clean, pre-rinsed surfaces
General Cleaning & Sanitising	Up to 1:10 with water	Minimum 5 minutes	For routine sanitisation of surfaces and equipment
Utensil Soaking	As directed	As required	Ideal for soaking utensils and equipment components
Heavily Soiled Surfaces	Undiluted (post-clean)	Minimum 5 minutes	Pre-clean with heavy-duty degreaser first, rinse clean, then apply

Food Contact Surface Advisory: Avoid direct contact with food. Rinse all food contact surfaces thoroughly with clean water after application, in accordance with good cleaning and hygiene practices.

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TECHNICAL SPECIFICATIONS

Physical State	Liquid
Appearance	Not Specified
Specific Gravity	Not Specified
pH	Not Specified
Solubility	Not Specified
Odour	Not Specified
Flash Point	Not Specified — alcohol free

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Boiling Point	Not Specified
Active Technology	Counter-ion technology
Alcohol Content	Alcohol free — advanced alcohol-free formulation
Chloride Content	Chloride free
Microbial Kill Rate	99.999% within 5 minutes — SANAS certified, EN 1276
Spectrum of Activity	Enveloped viruses; gram-positive bacteria; gram-negative bacteria; yeasts; Listeria (Log 5 tested and approved)
Organic Load Efficacy	Excellent efficacy in the presence of high organic loadings including blood and protein
Residual Effect	Excellent residual effect after application
Corrosion Properties	Prevents corrosion on metals and metal alloys; chloride free
Surface Properties	Good cleaning, dispersion and wetting properties
Toxicity	Non-toxic, non-volatile, non-corrosive
Food Safety	HACCP compliant; Toxicology Risk Assessment Approved; rinse food contact surfaces after application

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STORAGE & SHELF LIFE

Shelf Life	24 months from date of manufacture.
Storage Conditions	Store in a cool, dry place, away from direct sunlight. Keep container sealed when not in use.

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PACKAGING

Packaging	Packaging sizes not specified in source documentation. Contact GEARTH (Pty) Ltd for available pack sizes and bulk supply options.
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ENVIRONMENTAL INFORMATION

- Alcohol free — eliminates flammability risks and volatile organic compound (VOC) concerns.
- Chloride free — prevents metal corrosion and associated environmental contamination.
- Non-toxic, non-volatile, non-corrosive — reduced risk to personnel and the environment.
- Eco-Choice Type 1 Eco Accreditation.

GEARTH

GEARTH VirusGuard

SANAS Certified | EN 1276 | 99.999% Microbial Kill | Surface Disinfectant

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The information contained in this Technical Data Sheet is based on data believed to be accurate at the time of publication. GEARTH (Pty) Ltd reserves the right to update or revise specifications without prior notice. Users are responsible for determining the suitability of this product for their specific application. Always handle disinfectant products in accordance with applicable health, safety and environmental legislation. Rinse all food contact surfaces after application. Wear appropriate PPE during handling and application. Refer to the product Safety Data Sheet (SDS) for full handling, first aid and emergency procedures.