



## **QDII FOOD SERVICE SANITIZER**

## DISINFECTANT - FOOD CONTACT SANITIZER - MILDEWSTAT - VIRUCIDE\*

\*Kills Pandemic 2009 H1N1 influenza A virus, formerly called swine flu.

QDII Food Service Sanitizer is a ready-to-use, disinfectant, sanitizer, deodorizer, mildew-stat, and virucide – all in one. Designed for use in hospitals, nursing homes, the home, hotels, institutional, industrial, schools, dairy, restaurant, food handling and processing areas, federally inspected meat and poultry plants, and institutional kitchen use. This product is EPA registered as a ready-to-use food-contact sanitizer.

## **Physical Properties (Typical)**

Appearance	Colorless liquid
Odor	Mild to none
pH (as is)	7
Solubility in water	Complete at recommended dilutions
Density	8.35 pounds/gallon
Specific Gravity	1.00

**Directions: Please see product label** 

QDII Sanitizer does not contain any nonylphenol ethoxylates (NPEs) or phosphates. It is better for the environment and is subject to fewer regulatory restrictions than products that contain these materials.

This product does not contain any phosphates.

EPA REG. NO. 10324-117-5174 • EPA EST NO. 5174-WI-1

**Progressive Cleaning Solutions**