



EPA Registration #85466-1*

BENEFITS

- ✓ Cleaner, Sanitizer, Disinfectant in one product!
- Maximizes storage space
- ✓ Stable chlorine level and long shelf life
- Easy to use; doesn't require any special equipment
- Broad spectrum disinfecting activity
- ✓ Mold & Mildew Killer

MAIN APPLICATIONS



Cleaning & Deodorizing



Food Contact Surface Sanitizing



Disinfecting



Third Sink Sanitizing



Fruit and Vegetable Wash



Bacterial/ Fungicidal Disinfecting

MARKETS

- Food Service
- Hospitality
- Facility Management
- Health Care
- Food & Beverage Processing
- Agriculture & Agro Processing

EFFECTIVE

FOOD CONTACT SANITIZING

Sanitizes in 1 min

Salmonella enterica serovar typhi Escherichia coli

MULTIPURPOSE DISINFECTANT (BACTERICIDAL)



Disinfects in 10 min

Listeria monocytogenes Pseudomonas aeruginosa Salmonella enterica

Staphylococcus aureus

Escherichia coli

FUNGICIDE



Disinfects in 10 min

Aspergillus niger
Trichophyton mentagrophytes

APPLICATION AND USES **Food Contact** Disinfecting Cleaning, **Stain Removing Surface Sanitizing** & Deodorizing **Kitchen Cleaning Food Service** Food, Dairy Hard Non-Porous, & Beverage Producers Non-Food Contact Surfaces · Dishes, cutlery, pots, pans, Dishes, glasses, knives, Bacterial/Fungicidal utensils mugs, utensils, meat blocks Processing Equipment Disinfection Dairy Processing Sinks Mold and Mildew Killer Equipment Stoves, refrigerators Third Sink Sanitizer Bottling Equipment Steam kettles, coffee Floor Cleaning makers, food service Storage Tanks & Vats **Rags and Mops** equipment, Plastic & Garden Beverage and frozen **Furniture Cleaning** dessert machines

SPECIFICATIONS

Appearance: free flowing powder

Available chlorine: 3.45% min

Color: white

Phosphates (as P2O5): 17.0% min

pH (1% sol): 11.5 – 12.5

Bulk density: 650 – 750 gr/l

*Please check with us regarding EPA registration status in your state