



# SANITIZER

Food Contact Sanitizer

EPA Reg No. 10324-117-91509

## PRODUCT DESCRIPTION & BENEFITS

**Sanitizer (Red)** is an effective food contact sanitizer. To prevent cross contamination, kitchenware and food contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred. SANITIZER contains no phosphorous and meets AOAC Germicidal and Detergent Test Standards for hard, nonporous food contact surfaces. SANITIZER has been cleared by the EPA in 40CFR180.940(a) and (c) for use on hard, non-porous food processing equipment, utensils, and other hard, non-porous food contact articles at a concentration of 200 ppm active.

## USAGE & INSTRUCTIONS

Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape and when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Check with your Cynamic Chemical Co. Sales Representative for detailed use directions and which states Sanitizer is available in.

### TECHNICAL SPECIFICATIONS

Appearance / Color .....	Clear Red
Odor .....	Quaternary
Shelf Life .....	2 years
Foaming .....	None
Solubility in Water .....	Complete
pH .....	7.5 ± 0.5
Specific Gravity .....	0.990 ± 0.005
Storage Temperature .....	45-90 °F

### FEATURES & BENEFITS

- Virucidal\* Performance Norovirus Norwalk virus
- Food Contact Sanitizing Performance
- Kills Hiv-1 on Laundry in Commercial, Industrial and Institutional Applications
- Will not Harm Equipment

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