

# 10

# M-C 10 Sanitizer SC



## Super Concentrated Sanitizer



### No Rinse Sanitizer

Designed for use in food processing or preparation areas to effectively sanitize all surfaces after cleaning and rinsing.



### Sanitize

No rinse sanitizer at 1:512 dilution. Supplies 200ppm quat in dilution.



### USDA Authorized

Approved for use in meat and poultry plants as a no rinse sanitizer on all surfaces (USDA code D2).



Sink Station for three basin sink cleaning of pots and pans. Sanitation Station for meatroom operations.

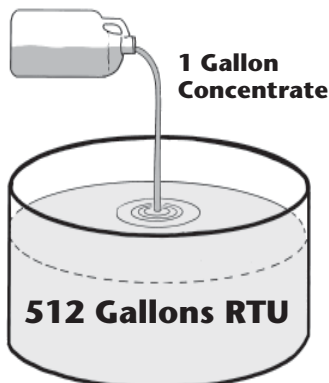
Use as a meatroom sanitizer in food processing plants and grocery store meatrooms. Sanitize all surfaces including walls, floors, food prep surfaces in grocery stores, delicatessens, restaurants, kitchens. The Sanitation Stations accurately dispenses a 12 HD Hi-Foam and 10 M-C 10 Sanitizer with the flip of a lever.

Use in a 3-basin sink for sanitizing utensils after cleaning. The Sink Station provides consistent accurate delivery of 15 Power Suds and 10 M-C 10 sanitizer at 4 GPM.



## Typical Properties

Appearance .....	Water clear, low viscosity liquid, mild odor
pH (undiluted) .....	6-8 (10% solution in distilled water)
Percent Active .....	10.0 minimum
Dilutions .....	Sanitation: 1:512
Hardwater Tolerance .....	Excellent. Effective in water up to 750 ppm hardness, (CaCO <sub>3</sub> ) at 1:512 (200 pm).
Phosphate-Free .....	Yes
Storage Stability .....	Excellent, 1 year under normal conditons
Freeze-Thaw Stability .....	Will freeze - usable after thawing with no change in performance. Agitate after thawing.
USDA Classification .....	D2
Federal Register Reference .....	21CFR 178:1010 (b) (11), (c) (8)
EPA Reg. No.....	10324-63-5449
Fragrance & Dyes .....	None



**Available USA Only**

**Packaging: 1 Gallon 902803**