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).

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, (CaCO3) at 1:512 (200 ppm).
- **Phosphate-Free** ................ Yes
- **Storage Stability** ............... Excellent, 1 year under normal conditions
- **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

Quat test strips can be used to check the quat ppm level when used in sink basin cleaning, part number 421200.