



# NO-RINSE SANITIZING Multi-Surface Wipes

## STOP LISTERIA HYSTERIA

#WinThisFoodFight

Stop relying on chance for sanitization in your business' routine, and start counting on a 99.999% effective and easy routine. Take the steps to cut the risk of serious contamination, with the new and improved Sani Professional No-Rinse Sanitizing Multi-Surface Wipes (formerly Sani Wipe®).



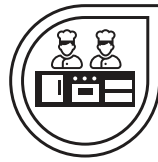
### Formula:

- Drying time is 50% faster
- Virtually no spotting, and reduced streaking & filming
- New formula is 2X as potent:
  - Delivers an average of 380 ppm vs previous 175 ppm
  - Now effective against LISTERIA (the first wipe of its kind)

### Design:

- Modern packaging with color-coded system:
  - Red for sanitizing
- Cleans & Sanitizes
- New wipes are 43% thicker & pick up more debris

### Where to Use:



#### Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators
- Appliances
- Ice makers
- Ice storage bins
- Food processing equipment
- Conveyer belts
- Thermometer probes



#### Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

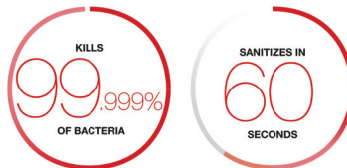
### Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

### Efficacy:\*

Effective against pathogens that contaminate hard, nonporous food contact surfaces



- *Escherichia coli*
- *Staphylococcus aureus*
- *Shigella boydii*
- *Listeria monocytogenes*

\* Please see Technical Data Bulletin for complete list of efficacy claims

### Other Benefits:



9480-13



- EPA Registered 9480-13
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing

### Instructions for Use:

Use a No-Rinse Sanitizing Multi-Surface Wipe to **clean** the surface, then use an additional wipe to **sanitize**. Wipe enough for area to remain wet for 60 seconds and allow to air dry; no rinsing required.



**TOSS THE TRADITIONAL RAG**



vs.



**AND GRAB A REVOLUTIONARY WIPE**

**IDEAL FOR USE BY:**



Restaurants, Day Care Settings, Delicatessens, Casinos, Airplanes/Airports, Hotels/Motels, Schools, Dining Halls/Cafeteria, Nursing Homes, Food Trucks, Cruise Ships, Food Manufacturing Facilities.

FOOD CODE COMPLIANCE	
X Rags get reused without proper quat testing.	✓ No-Rinse Wipes release the right amount of quat every time.
EASE OF USE	
X Rags require careful measuring, mixing, and rinsing.	✓ No-Rinse Wipes are always ready to use any time.
PROTOCOL INTEGRATION	
X Rag protocol is complicated and time consuming.	✓ No-Rinse Wipes create an easy routine with no testing.
QUALITY CONTROL	
X Rags are easily cross-contaminated and leave streaks.	✓ No-Rinse Wipes are disposable and leave virtually no streaks.
LIABILITY	
X Rags require slippery solutions that can spill easily.	✓ No-Rinse Wipes eliminate 99.999% of common foodborne pathogens with nothing to slip on.
GUEST EXPERIENCE	
X Rags become unsightly and off-putting after use.	✓ No-Rinse Wipes look modern, sanitary, and professional.



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PRODUCT DESCRIPTION	Case	GTIN# DETAILS	OUTER CASE DIMEN	CASE CUBE	PALLET TI/HI †
<b>No-Rinse Sanitizing Multi-Surface Wipes</b> 95 ct. wipe size: 7.75in x 9in 19.7cm x 22.8cm	6/cs 17.2 lbs 7.8 kg	<b>Unit</b> (01)00310819991056 <b>Case</b> (01)20310819991050	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	1.012 cu ft 0.029 cu m	10/4
<b>No-Rinse Sanitizing Multi-Surface Wipes</b> 175 ct. wipe size: 7.75in x 5in 19.75cm x 12.7cm	6/cs 17.57 lbs 7.97 kg	<b>Unit</b> (01)00310819991049 <b>Case</b> (01)20310819991043	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	1.012 cu ft 0.029 cu m	10/4
<b>QUATCheck Kit</b> 1ct.	1/cs	<b>Unit</b> 1-0310819-05043-9 <b>Case</b> 3-0310819-05043-3	—	—	—
<b>3-in-1 Universal Wall Bracket</b> 1ct.*	1/cs 1.75 lbs 0.79 kg	<b>Unit</b> (01)10310819050231 <b>Case</b> (01)30310819050334	6 x 6 x 8.25 in 15.24 x 15.24 x 20.95 cm	0.17 cu ft 0.005 cu m	48/5

\*Also available in quantities of 6 per case. † TI HI = Cases per layer/Number of layers. Products and accessories are not shown to scale.

**#WinThisFoodFight**

At Sani Professional, we believe the battle against foodborne illness is a serious one. 1 in 6 Americans get sick from eating contaminated food, over 100,000 people are hospitalized and as many as 3,000 die as a result of foodborne illness.

Sani Professional can help you maintain a clean and safe facility to prevent cross contamination that could result into a foodborne outbreak. With our products, you can expect a consistent, predictable and effective experience. We care about food safety, just like you. Together, we can win the fight against foodborne illness.

