



# DrySan™ Duo

## PRODUCT DESCRIPTION

DrySan™ Duo is a ready-to-use, two-step cleaner and sanitizer for use on hard, non-porous food contact and non-food contact surfaces that is especially beneficial for use in low moisture or dry processing environments.

## BENEFITS

### Promotes Quality Assurance

- ▲ DrySan Duo is effective against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella typhimurium*, and *Pseudomonas aeruginosa*, and many others as listed in the Directions for Use on the product label
- ▲ Combination cleaner and sanitizer in one product, or can be used as a sanitizer
- ▲ Registered for continuous treatment of conveyors to help reduce incidence of undesirable microorganisms on critical conveyor surfaces during processing
- ▲ Consistently delivers the proper amount of sanitizing solution
- ▲ Excellent for spot sanitizing on hard, non-porous surfaces

### Delivers Antimicrobial Activity in a Variety of Applications

- ▲ Eliminates the need for multiple cleaners and sanitizers - can be used to clean and sanitize in wet and dry environments
- ▲ Recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages
- ▲ Recommended for use as a sanitizer on non-food contact surfaces such as floors, walls, forklifts, tires, pallet jacks, etc.
- ▲ Can be used to sanitize non-porous and waterproof gloves and outside surfaces of footwear

### Convenient and Safer to Use

- ▲ Low alcohol - non-flammable formula
- ▲ No worker Personal Protective Equipment (PPE) required during use
- ▲ Ideal for sanitizing areas where water use is limited
- ▲ Dries quickly to help protect water-sensitive equipment.

### Saves Time and Labor

- ▲ Ready-to-use, no-rinse sanitizer
- ▲ No mixing or measuring required

## PROPERTIES

Form ..... Liquid  
 Color..... Colorless  
 Odor ..... Alcohol-like  
 Spec. Grav. @ 68°F (20°C) ..... 0.982  
 Pounds per gallon.....8.18 (3.7 kg)  
 100% solution pH ..... 6.0

### Active Ingredients:

Hydrogen Peroxide..... 0.045%  
 Isopropanol..... 10.89%  
 Alkyl (C<sub>14</sub>, 50%; C<sub>12</sub>, 40%; C<sub>16</sub>, 10%)  
 Dimethyl Benzyl Ammonium Chloride..... 0.016%  
 Octyl Decyl Dimethyl Ammonium Chloride...0.012%  
 Didecyl Dimethyl Ammonium Chloride ..... 0.007%  
 Dioctyl Dimethyl Ammonium Chloride ..... 0.005%  
**Inert Ingredients:** ..... 89.025%  
**Total:** ..... 100.0%

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## DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

### CLEANING

DrySan Duo is recommended for use as a cleaner on hard non-porous food-contact and non-food-contact surfaces such as extruders, driers, hoppers, ovens, mixers, conveyors, equipment, pipelines, tanks, vats, fillers, evaporators, pasteurizers, floors, walls, tables, chairs, benches, drains, troughs, drip pans, forklifts, tires, pallet jacks, and pallets. Follow directions for cleaning in dry environments only where wet processes are not tolerated such as low moisture food processing environments, grain and cereal processing operations, dry blending operations, and dry storage areas.

### CLEANING IN WET ENVIRONMENTS

Remove gross food particles and soil from the surface. Apply DrySan Duo without dilution to the surface. Water rinse or wipe clean. Allow to dry.

### CLEANING IN DRY ENVIRONMENTS

Remove gross food particles and soil from the surface. Apply DrySan Duo without dilution to the surface. Wipe clean. Allow to dry.

### SANITIZING FOOD CONTACT SURFACES

DrySan Duo is recommended for use as a sanitizer on hard non-porous food contact surfaces such as extruders, driers, hoppers, ovens, mixers, conveyors, equipment, pipelines, tanks, vats, fillers, evaporators, and pasteurizers.

Apply DrySan Duo without dilution to clean surfaces. Apply by spray or circulation techniques to ensure surface is exposed to sanitizer for at least 60 seconds. Allow surfaces to air dry. Do not rinse.

This product is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (ATCC 13311), *Pseudomonas aeruginosa* (ATCC 15442), *Cronobacter sakazakii* (ATCC 12868), *Salmonella enterica* (ATCC 10708), *Escherichia coli* O26:H11 (STEC), *Escherichia coli* O45:H2 (STEC), *Escherichia coli* O103:H11 (STEC), *Escherichia coli* O111:NM (STEC), *Escherichia coli* O121:H19 (STEC), and *Escherichia coli* O145:H18 (STEC).

### CONTINUOUS TREATMENT OF FOOD CONVEYORS

DrySan Duo is recommended as a sanitizer for use on conveyors during processing.

During processing, apply DrySan Duo without dilution to conveyor with suitable feeding equipment. Controlled volumes are applied to the return portion of the conveyor. During interruptions in operations coarse spray processing equipment with DrySan Duo without dilution. Conveyor equipment must be free of product when applying coarse spray. Conveyor surface should be exposed to sanitizer for at least 60 seconds. Allow surfaces to air dry. Do not rinse.

### SANITIZING HARD, NON-POROUS, NON-EDIBLE OUTSIDE SURFACES OF IMPERMEABLE PACKAGES CONTAINING FOOD OR NON-FOOD PRODUCTS

DrySan Duo is recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages such as cans, pouches, containers, wraps, films, non-porous impermeable meat casings removed prior to final packaging, and shrink wraps.

Apply DrySan Duo without dilution by spray to ensure surface is exposed to sanitizer for at least 60 seconds. Do not rinse. The treated outside surfaces of impermeable, non-edible packaging such as food wraps and meat casings, must be removed and discarded before packaged food products are further processed or consumed.

### SANITIZING NON-FOOD CONTACT SURFACES

DrySan Duo is recommended as a sanitizer for use on non-food contact surfaces such as conveyors, floors, walls, tables, chairs, benches, troughs, forklifts, tires, pallet jacks, and pallets.

Apply DrySan Duo without dilution to clean surfaces. Apply by spray or circulation techniques to ensure exposure to sanitizer for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

The product is effective against *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11229), *Escherichia coli* O157:H7 (ATCC 43895), *Listeria monocytogenes* (ATCC 49594), *Salmonella typhimurium* (ATCC 13311), *Cronobacter sakazakii* (ATCC 12868), *Enterobacter aerogenes* (ATCC 13048), *Salmonella enterica* (ATCC 10708), *Escherichia coli* O26:H11 (STEC), *Escherichia coli* O103:H11 (STEC).

### SANITIZING NON-POROUS GLOVES AND WATERPROOF GLOVES

DrySan Duo is recommended as a sanitizer for use on non-porous and waterproof gloves.

Apply DrySan Duo without dilution to clean gloves. Apply by spray to ensure exposure to sanitizer for at least 60 seconds. Allow surfaces to air dry. Do not rinse.

### FOOTWEAR SANITIZER

DrySan Duo is recommended as a sanitizer for use on outside surfaces of waterproof footwear such as boots, and work boots.

Remove soils from waterproof footwear before sanitizing. Apply DrySan Duo without dilution by spray to ensure exposure to sanitizer for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

### SANITIZING NON-FOOD CONTACT PACKAGING EQUIPMENT

DrySan Duo is recommended as a sanitizer for use on non-food contact packaging equipment.

Apply DrySan Duo to clean surfaces without dilution. Apply by spray or circulation techniques as appropriate to ensure exposure to sanitizer for at least 5 minutes. Allow surfaces to air dry. Do not rinse.

**NOTE:** This product may cause clouding of acrylic resins such as Plexiglas®.

## STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

Distributed by:

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