



NO-RINSE SANITIZING Multi-Surface Wipes

**A CONVENIENT WAY TO SANITIZE...
ONE WIPE AT A TIME.**

#WinThisFoodFight

Stop relying on chance for sanitization in your business' routine, and start counting on an easy to use, simple routine that effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. 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®).



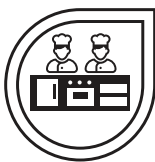
Formula:

- 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
- Exterior Surface of Ice makers
- Exterior Surface of 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

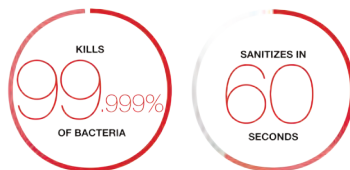
Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

Efficacy:¹

Effective against pathogens that contaminate hard, nonporous food contact surfaces



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

Other Benefits:



9480-13



- EPA registered 9480-13
- NSF registered D2
- 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.



GRAB A REVOLUTIONARY WIPE vs. AND TOSS THE TRADITIONAL RAG

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



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PRODUCT DESCRIPTION	No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack wipe size: 9 in x 8 in 22.8 cm x 20.3 cm	QuatCheck Kit 1 ct.	Triple Take® Dispenser 1 ct.* (Also available in quantities of 6 per case)	No-Rinse Sanitizing Multi-Surface Wipes Belt Pak 11 ct. (Also available in quantities of 10 per case)	Soft Pack Wire Wall Mount Bracket 1 ct. (Also available in quantities of 10 per case)
CASE DETAILS	12/cs 25.63 lbs 11.63 kg	1/cs 2 lbs 0.91 kg	1/cs 1.25 lbs 0.56 kg	10/cs 3.7 lbs 1.68 kg	1/cs 1.25 lbs 0.56 kg
GTIN# DETAILS	Unit (01)00310819008655 Case (01)20310819008659	Unit (01)10310819050439 Case (01)30310819050433	Unit (01)10310819050279 Case (01)30310819050280	Unit - Case (01)30310819050419	Unit (01)10310819050408 Case (01)30310819050396
OUTER CASE DIMEN	15.8 x 9.3 x 12.6 in 40.1 x 23.6 x 32 cm	8 x 9.5 x 3 in. 20.3 x 24.1 x 7.6 cm	9.5 x 8.5 x 10.5 in 24.13 x 21.59 x 26.67 cm	8.08 x 7.08 x 7.08 in 20.52 x 17.98 x 17.98 cm	5.25 x 3.62 x 7.75 in 13.34 x 9.19 x 19.68 cm
CASE CUBE	1.076 cu ft 0.03 cu m	-	0.49 cu ft 0.014 cu m	0.23 cu ft 0.007 cu m	0.09 cu ft 0.003 cu m
PALLET TI/HI?	12/3	-	20/4	30/5	99/6

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.³

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.