



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®).



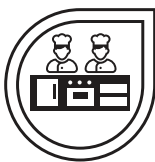
Formula:

- 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
- Conveyor belts
- Thermometer probes



Front of House

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

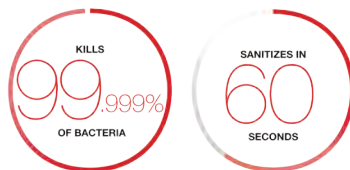
Active Ingredients:

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



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.

- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing



GRAB A REVOLUTIONARY WIPE



vs.



AND TOSS THE TRADITIONAL RAG

IDEAL FOR USE BY:



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

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.

Distributed by:

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¹See Technical Data Bulletin; ²TI HI = Cases per layer/Number of layers. ³<https://www.cdc.gov/foodborneburden/index.html>

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