FOOD PREPARATION

Solutions





AVANCE SANI QUAT Concentrated Liquid Sanitizer

- Concentrated liquid and hard surface sanitizer
- EPA registered dish sanitizer formulated for manual dish and pot and pan washing applications
- Safe for use in breweries, restaurants, food processing plants, and more





AVANCE SANI QUATConcentrated Liquid Sanitizer

SPECIALLY FORMULATED

Avance Sani Quat is a concentrated liquid sanitizer specially formulated for manual dish and pot and pan washing applications.

It is effective in all three-sink applications and is an excellent hard surface sanitizer for hospitals, schools, nursing homes and restaurants.

EPA REGISTRATION

Avance Sani Quat is an EPA registered quat based dish sanitizer. The EPA registration number is 10324-63-84423.

APPLICATIONS

- · Three-sink sanitizer
- Dairy processing equipment regulated by 40 CFR sec. 180.940(a)
- food processing equipment regulated by 40 CFR sec. 180.940(a)
- · Refrigerated storage and display equipment
- Counter tops
- · Exterior surfaces of appliances
- Tables
- · General deodorizing of surface
- Sanitizing ice machines

DIRECTIONS FOR USE:

For food contact surfaces, remove food particles and soil from equipment. Dilute ¼ oz. of Avance Sani Quat per gallon of water. Articles that can be immersed in solution must remain for 60 seconds. Articles too large for immersion should be thoroughly wetted by rinsing, spraying or swabbing. Remove immersed items and make certain all surfaces are adequately drained and air dried. No potable rinse allowed.

TECHNICAL DATA

APPEARANCE: clear red liquid

DENSITY: 8.3 lbs/gal **pH (CONCENTRATED):** 7.0

ACTIVE: 10%

EPA REGISTRATION: 10324-63-84423

For SDS information, log on to www.stateindustrial.com

PACKAGING

125165	55 GL Drum
124990	15 GL Drum
117499	5 GL Pail
117498	1 GL Bottle/CS4
125249	3L Bottle/CS4







