



Sani-Tyze®

food contact surface sanitizer

Sani-Tyze®, food contact surface sanitizer, is a ready-to-use quaternary-based cleaner, sanitizer and deodorizer. It is formulated and packaged for maximum economy and convenience wherever food is processed, prepared, served or eaten. Sani-Tyze is clear in color and has a water thin viscosity.



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



Spartan Chemical Company, Inc.
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www.spartanchemical.com

FAST AND EFFICIENT SANITIZER:

In today's world, immediate results are often not only preferred, but expected! Restaurants, convenience stores, supermarkets, fast food outlets, delis, cafeterias, airport kiosks, and movie theatres...nearly every place with food and high people traffic requires a sanitizer that acts fast. Just spray on. Let dry!

USE WITH CONFIDENCE:

Sani-Tyze will not negatively alter or compromise an efficient food service sanitation program. The formula is clear and will not stain surfaces. Sani-Tyze leaves no grit or soap scum.

VERSATILE:

The Sani-Tyze formula is a blend of quaternary ammonium chlorides, which provides light cleaning in addition to its ability to sanitize food contact surfaces. Sani-Tyze can be used as a light duty cleaner on any multi-touch surface such as refrigerators, drinking fountains, ice machines, and cash registers. Sani-Tyze is also an effective deodorizer because it stops the growth of bacteria that can cause odors.

FAST SANITIZING ACTION!

Sani-Tyze kills 99.999% of these targeted bacteria on hard surfaces in food related areas in one minute:

- Aeromonas hydrophila
- Campylobacter jejuni
- Clostridium perfringens - vegetative
- Enterobacter sakazakii
- Enterococcus faecalis Vancomycin resistant
- Escherichia coli

- Escherichia coli O157:H7
- Escherichia coli O157:H8
- Listeria monocytogenes
- Shigella dysenteriae
- Staphylococcus aureus
- Streptococcus pyogenes
- Yersinia enterocolitica

AREAS FOR USE:

Restaurants, restaurants & bars, cafeterias, institutional kitchens, fast food operations & food storage areas, gyms, spas, camp grounds, picnic facilities, sports arenas, sports complexes, convenience stores, retail & wholesale establishments, department stores, shopping malls, or wherever food is processed, prepared, served or eaten.

RTU HANDI SPRAY PACKAGING:

Sani-Tyze, Food Contact Surface Sanitizer is offered in a ready-to-use package to provide:

- Economy...No mixing! No Waste! No spills. Cuts down custodial training time.
- Up-to-Date Labeling...Properly labeled to meet Federal, State and Local labeling specifications. Easy to read and follow directions and precautions eliminate employee confusion.
- Maximum Performance...the Sani-Tyze formula is mixed to precise specifications providing consistent quality and superior performance at minimal cost.
- Easy-to-Use, Store and Distribute...Easy to hold carafe style containers are ergonomic. Simply spray Sani-Tyze on clean, hard surface and let dry! Store anywhere for convenience and easy of distribution.

Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of this or any Spartan product. If questions remain, consult your employer or a physician. Material Safety Data Sheets for all Spartan products are available from your authorized Spartan distributor or by visiting www.spartanchemical.com.

SPECIFICATIONS:

Specific Gravity -- 1.000

Density -- 8.345 lbs./gal. @ 24°C/75°F

pH -- 6.0 -- 8.0

Viscosity -- Water thin

Color -- Clear

Fragrance -- None

Flash Point -- >200°F

Stability:

a. Shelf @24°C/75°F -- 1 year minimum

b. Freeze/Thaw -- Freezes and thaws with perfect clarity

Kosher and Pareve

EPA Reg. No. 10324-107-5741



ISSA MEMBER
The Experts
on Cleaning and Maintenance

Distributed by:

PACKAGING

319503 1-quart (12 per case)



Label copy is provided in English. Secondary labels are also available.

GUARANTEE: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.

For institutional and industrial use only.



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