



Sani-T-10[®] *Plus*

food contact sanitizer

Sani-T-10[®] Plus is a 4th generation quat-based, food contact sanitizer for use in food handling and process areas, federally inspected meat and poultry plants, fruit and vegetable processors, wineries, restaurants, bars and institutional kitchens.

It is ideal to sanitize filling equipment, food processing equipment, meat and poultry or fruit and vegetable conveyors, dishes, glasses, cooking utensils, and eating utensils. This product is also a non-chlorinated option for egg shell sanitizing!



Providing Quality Maintenance and Chemical Specialty Solutions with Unparalleled Customer Service



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HOW IS IT DIFFERENT FROM SANI-T-10?

Sani-T-10 Plus is specifically formulated for Food Processing. It is effective against Listeria monocytogenes, E-Coli O157:H7 and Salmonella in ONE MINUTE, even in hard water! Sani-T-10 Plus has a no rinse sanitizing range of 150ppm to 400ppm making Sani-T-10 Plus a terrific insurance program for your customers!

FAST SANITIZING ACTION!

At 150ppm (.75 oz./4 gal. of water) Sani-T-10 Plus is effective against Escherichia coli and Staphylococcus aureus with a 1 minute contact time in water up to 500ppm hardness!

At 200ppm (1 oz./4 gal. of water), with a contact time of 1 minute, this product is effective in water up to 500ppm hardness against:

- Aeromonas hydrophila
- Campylobacter jejuni
- Clostridium perfringens - vegetative
- Escherichia coli
- Escherichia coli O157:H7
- Escherichia coli O157:H8
- Enterobacter sakazakii
- Enterococcus faecalis Vancomycin resistant
- Klebsiella pneumoniae
- Listeria monocytogenes
- Salmonella enterica
- Salmonella enteritidis
- Salmonella typhi
- Shigella dysenteriae
- Shigella sonnei
- Staphylococcus aureus
- Staphylococcus aureus Methicillin Resistant
- Streptococcus pyogenes
- Yersinia enterocolitica

AREAS FOR USE:

Use this product for food preparation and storage areas, dishes, glassware, silverware, cooking utensils, eating utensils, plastic and other non-porous cutting boards, plastic and other non-porous chopping blocks, coolers, ice chests, refrigerator bins used for meat, vegetables, and fruit, Tupperware®. Sani-T-10 Plus can also be used on kitchen equipment such as food processors, blenders, cutlery, trash compactors and other utensils.

VERSATILE:

Use Sani-T-10 Plus for these other applications:

- Egg shell sanitizing at 0.75 to 1 ounces per 4 gallons of warm water, 150-200 ppm active.
- Sanitizing meat and poultry or fruit and vegetable conveyors, apply this product at a 150-400 ppm quat level, 0.75 to 2 ounces per 4 gallons.
- For use in sanitizing bottles or cans in the final rinse application, Sani-T-10 Plus is to be proportioned into the final rinse water line of the container washer or rinser in the concentration of 150-400 ppm active quat.
- For sanitizing the exterior of filler and closing machines in a bottling plant, prepare a solution of 0.75 to 2 ounces of this product per 4 gallons of water, 150-400 ppm active.

See product label for complete directions for use and more applications.



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:

pH (Concentrate) – 6.0 – 8.0
 Color – Clear

Stability

- Storage @24°C/75°F – One year minimum
- Accelerated @49°C/120°F – 90 days minimum
- Freeze/Thaw - Freezes and thaws with perfect clarity

EPA Reg. No. 10324-117-5741

PACKAGING

315960	275-gallon totes
315955	55-gallon drum
315930	30-gallon drum
315915	15-gallon drum
315905	5-gallon pail
315904	1-gallon (4 per case)
480102	2-liters (4 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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