



F&B **SU^{TM/MC} 393**

Ready to Use Cleaner & Sanitizer

Description

SU^{TM/MC} 393 Cleaner and Sanitizer is a ready-to-use, cleaner and sanitizer for use on hard, non-porous food contact and non-food contact surfaces. SU^{TM/MC} 393 is for use in low moisture or dry processing environments. SU^{TM/MC} 393 is effective against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* (formerly *S. typhimurium*), *Pseudomonas aeruginosa* and many others as listed on the product label.

Benefits

- Sanitizes food contact and other hard non-porous surfaces and equipment
- Highly effective against a broad spectrum of pathogenic microorganisms
- Reduces contamination of bacteria that may cause product spoilage or decay
- Hard water tolerant up to 500 PPM
- Easy to use - no dilution

Effective Against

- *Escherichia coli* (ATCC 11229)
- *Escherichia coli* O45:H2 (STEC) (ATCC BAA2193)
- *Listeria monocytogenes* (ATCC 49594)
- *Staphylococcus aureus* (ATCC 6538)
- *Escherichia coli* O103:H11 (STEC) (ATCC BAA-2215)
- *Salmonella enterica* (ATCC 10708)
- *Cronobacter sakazakii* (ATCC 12868)
- *Escherichia coli* O111:NM (STEC) (ATCC BAA2440)
- *Salmonella enterica* (formerly *S. typhimurium*) (ATCC 13311)
- *Escherichia coli* O157:H7 (ATCC 43895)
- *Escherichia coli* O121:H19 (STEC) (ATCC BAA-2219)
- *Escherichia coli* O26:H11 (STEC) (ATCC BAA2196)
- *Escherichia coli* O145:H18 (STEC) (ATCC BAA-2192)
- *Pseudomonas aeruginosa* (ATCC 15442)
- *Klebsiella pneumoniae* (ATCC 4352)
- *Staphylococcus aureus*, (ATCC 6538)

Discussion

SU^{TM/MC} 393 ready to use sanitizer is specifically for food and beverage industries. It can be used as a sanitizer at the end of sanitation, as well as during production.

SU^{TM/MC} 393 can be used to keep work areas clean and sanitized throughout production. This ready to use sanitizer is intended to increase the hygiene level of any food production operation.

SU^{TM/MC} 393 is versatile. It can be used where water can harm equipment, such as scales or panels. It can also be used by maintenance to keep tools in hygienic condition. SU^{TM/MC} 393 ready to use sanitizer is also approved for application to gloved hands.

SU^{TM/MC} 393 can be used with suitable dry wipes. SU^{TM/MC} 393 can be added to a container of dry wipes to pre-moisten or can be directly sprayed on individual wipes. Surfaces treated with wipes must remain saturated for 60 seconds in order to achieve sanitization. Let air dry. Do not rinse. Discard wipe when it no longer saturates surface or becomes dry. Do not reuse a wipe that has dried out.



Divosan



F&B **SU^{TM/MC} 393**

Ready to Use Cleaner & Sanitizer

Directions for Use:

Sanitization: When used as a food contact sanitizer, this product reduces the following bacteria by 99.9999% with a 60 second contact time on pre-cleaned, hard non-porous surfaces:

<i>Escherichia coli</i> (ATCC 11229)	<i>Salmonella enterica</i> (formerly <i>S. typhimurium</i>) (ATCC 13311)
<i>Escherichia coli</i> O45:H2 (STEC) (ATCC BAA2193)	<i>Pseudomonas aeruginosa</i> (ATCC 15442)
<i>Listeria monocytogenes</i> (ATCC 49594)	<i>Escherichia coli</i> O157:H7 (ATCC 43895)
<i>Staphylococcus aureus</i> (ATCC 6538)	<i>Escherichia coli</i> O121:H19 (STEC) (ATCC BAA-2219)
<i>Escherichia coli</i> O103:H11 (STEC) (ATCC BAA-2215)	<i>Escherichia coli</i> O26:H11 (STEC) (ATCC BAA2196)
<i>Salmonella enterica</i> (ATCC 10708)	<i>Escherichia coli</i> O145:H18 (STEC) (ATCC BAA-2192)
<i>Cronobacter sakazakii</i> (ATCC 12868)	
<i>Escherichia coli</i> O111:NM (STEC) (ATCC BAA2440)	

Non-Food Contact Sanitization: When used as a non-food contact sanitizer this product reduces the following bacteria by 99.99% with a 1 minute contact time on pre-cleaned, hard non-porous surfaces:

<i>Klebsiella pneumoniae</i> (ATCC 4352)	<i>Staphylococcus aureus</i> , (ATCC 6538)
--	--

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

1. Apply SU^{TM/MC} 393 without dilution to clean surfaces.
2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
3. Allow surfaces to dry. Do not rinse.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors: SU^{TM/MC} 393 may be used as a sanitizer for use on conveyors during processing. Apply SU^{TM/MC} 393 without dilution to conveyor with suitable feeding equipment. Controlled volumes are applied to the return portion of the conveyor. During interruptions in operations coarse spray processing equipment with SU^{TM/MC} 393 without dilution. Conveyor equipment must be free of product when applying coarse spray. Do not allow this solution to be sprayed directly on food. Conveyor surface must be exposed to sanitizer for at least 60 seconds (one minute). Allow surfaces to air dry. Do not rinse.

Footwear Sanitizer Directions:

1. SU^{TM/MC} 393 is recommended as a sanitizer for use on outside surfaces of footwear such as boots and/or work boots.
2. Remove soils from footwear before sanitizing.
3. Apply SU^{TM/MC} 393 without dilution by spray to ensure exposure to sanitizer for at least 1 minute.
4. Allow surfaces to air dry. Do not rinse.

Technical Data

EPA Reg. No.	875-195
Color/Form	Clear, colorless liquid
Scent	Alcohol
Specific Gravity	0.97
pH (neat)	2.2

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

This product, at recommended use levels, can be used on any surface without risk of corrosion.

Test Kit

No test kit needed.

Precautionary Statement

Refer to current Safety Data Sheet

Glove Dip Sanitizer Directions:

1. To prevent cross contamination on treated surfaces in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough sanitizer to cover the gloved area. Do not let sanitizer come into contact with the exposed skin.
2. Dip (Soak) in solution for 60 seconds (1 minute). NO POTABLE WATER RINSE IS ALLOWED.
3. Change the sanitizer in the bath at least daily or when product appears dirty. Do not let sanitizer come into contact with exposed skin.

Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products:

1. Apply SU^{TM/MC} 393 by spray to ensure surface is exposed to sanitizer for at least 60 seconds (1 minute).
2. Drain thoroughly. Do not rinse.
3. The treated outside surfaces of impermeable, non-edible packaging such as food wraps and meat casings must be removed and discarded before packaged food products are further processed or consumed. Do not use on porous surfaces.

To Sanitize Non-Food Contact Surfaces:

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for one 1 minute.
4. Wipe surfaces or let air dry.

For Use as a Deodorizer: Apply SU^{TM/MC} 393 to hard, non-porous surfaces. Wipe surfaces and let air dry.

For Use as a General Cleaner: Apply SU^{TM/MC} 393 to hard, non-porous surfaces. Wipe surfaces and let air dry.

Cleaning in Wet Environments: Remove gross food particles and soil from the surface. Apply SU^{TM/MC} 393 to the surface. Rinse with water or wipe clean. Allow to dry.

Cleaning in Dry Environments: Remove gross food particles and soil from the surface. Apply SU^{TM/MC} 393 to the surface. Wipe clean and allow to dry.

Contains: Isopropanol, lactic acid and quaternary ammonium chloride.