

PEROXY PROTEIN REMOVER, CLEANER & WHITENER™

PRODUCT DESCRIPTION:

Peroxy Protein Remover, Cleaner & Whitener is a hydrogen peroxide-based cleaner designed to remove proteins and whiten protein stains from all types of food preparation surfaces. The product is water thin, pale blue in color, and formulated specifically for food handling, food processing, and food service operations. Peroxy Protein Remover, Cleaner & whitener offers the following highly desirable benefits.

THREE-IN-ONE PRODUCT EFFECTIVENESS:

Just one product does the work of three traditional specialty food cleaning products: an all purpose cleaner, a protein remover, and a whitener.

POWERFUL ALL PURPOSE CLEANER AND DEODORIZER:

Specially selected surfactants, blended with hydrogen peroxide, create powerful effervescent cleaning activity for cleaning nearly any hard surface. Practically speaking, this product can be used as a general purpose cleaner to remove animal fat, grease, blood, vegetable oils, food residues and other tough soils. Powerful oxidizing properties in Peroxy Protein Remover, Cleaner & Whitener react with various sulfur and ammonia containing compounds, breaking them down and neutralizing unpleasant odors. This product feature is particularly beneficial when cleaning and deodorizing smelly and downright putrid odors found in bottle return areas, in and around trash receptacles, etc.

FAST AND EFFECTIVE PROTEIN REMOVER:

Blood and bloodstains found on food prep surfaces, cutting boards, food trays, saws, knives, meat carts, meat slicers and grinders literally disappear in seconds! Little or no time is spent scrubbing or brushing to remove dried blood or imbedded bloodstains.

WHITENS AND BRIGHTENS WITHOUT AGGRESSIVE INGREDIENTS:

Use Peroxy Protein Remover, Cleaner & Whitener on floor, wall, or counter grouting. Since the formula does not contain any alcohols, glycol ethers, caustics, ammonia, chlorine bleach, or other harsh chemicals or abrasives, Peroxy Protein Remover, Cleaner & Whitener will not abrade or gradually remove top layers of grouting even after years of use.

ASSISTS PERSONNEL TRAINING, PLEASES RISK MANAGEMENT AND MINIMIZES SKUS:

What better way to eliminate employee confusion and accidental product mix-ups than through the use of just one product? Peroxy Protein Remover, Cleaner & Whitener simplifies the training procedure, making the trainer's job easier. Risk Management will

appreciate the simplicity of just one product...less chance of employee error or misapplication. Consider as well the cost savings associated with ordering, inventory, and inventory space savings, for even more reasons to choose Peroxy Protein Remover, Cleaner & Whitener.

Who Can Benefit?

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| <ul style="list-style-type: none"> ▪ Restaurants, bars, cafeterias, institutional kitchens, fast food operations & food storage areas ▪ Supermarkets, convenience stores, retail & wholesale establishments, department stores, shopping malls ▪ Food establishments, coffee shops, donut shops, bagel stores, pizza stores, liquor stores ▪ Police stations, courthouses, municipal government buildings, bus stations, train stations | <ul style="list-style-type: none"> ▪ Movie houses ▪ Institutions, schools & colleges, churches, community colleges, universities ▪ Hotel, motels, dormitories ▪ Life care retirement communities ▪ Day care centers and nurseries ▪ Gyms, spas, camp grounds, picnic facilities, sports arenas, sports complexes ▪ Boats, ships, camper trailers, mobile homes, trains, and airplanes ▪ Cruise lines, airline terminals | <ul style="list-style-type: none"> ▪ Food processing plants, USDA inspected food-processing facilities, dairy farms and egg processing plants, meat/poultry processing plants, meat/poultry producing establishments ▪ Processing facilities for fish, milk, citrus, fruits, vegetables, ice cream & potatoes ▪ Institutional facilities, laboratories, factories, business and office buildings |
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When a sanitizing rinse is required, Spartan ready-to-use RTU Handi Spray® Sani-Tyze, food contact surface sanitizer; or Sani-T-10 diluted 1:512 (1/4 oz. per gallon of water) provides effective and economical sanitization of cleaned surfaces.

DIRECTIONS FOR USE:

Some individuals may be sensitive to ingredients in this product. Before use, read product label and MSD sheet.

ALWAYS PRE-TEST FOR COLORFASTNESS IN AN INCONSPICUOUS AREA BEFORE USE.

DO NOT USE ON MARBLE AND OTHER NATURAL STONE SURFACES. DO NOT USE WITH METAL DRUM OR PAIL PUMPS.

Cleaning and Degreasing with Spartan Foam Gun: Check floor drain and clear of debris. Remove or cover all food. Pick up or scrape away gross soil from surfaces and equipment. Fill Spartan Foam Gun bottle. Use correct metering tip to obtain a 1:20 dilution (6 oz./gal. or 45 ml/l of cold water). Screw on lid and attach nozzle. Connect Foam Gun to hot water hose. Spray product onto all washable surfaces and let set for 5 minutes. Do not allow foam to dry. Rinse thoroughly using hot potable water and high pressure sprayer or garden hose. Let surfaces air dry. Tilt tables and other movable equipment to remove excess water. Do not wipe dry.

Cleaning and Degreasing with Select-O-Matic: Check floor drain and clear of debris. Remove or cover all food. Pick up or scrape away gross soil from surfaces and equipment. For cleaning and degreasing, use Peroxy Protein Remover, Cleaner & Whitener at a 1:20 dilution/6 oz./gal. of water (purple metering tip). Quick connect foam

wand and push “wash” button. Spray down all surfaces and let set for 5 minutes. Do not allow foam to dry. Replace foam wand with rinse and sanitizer gun. Push “rinse” button and rinse all cleaned surfaces thoroughly with potable water. Let surfaces air dry. Tilt tables and other movable equipment to remove excess water. Do not wipe dry. Spartan’s Sani-T-10 at a 1:512 dilution (1/4 oz./gal. of water) is recommended for sanitizing cleaned surfaces.

To Clean Floors, Walls and other Surfaces: For daily damp mopping, dilute product at 1:128 (1 oz./gal. or 7.5 ml/l of water). For heavy duty cleaning and degreasing, dilute at 1:20 (6 oz./gal. or 45 ml/l of cold water) to 1:10 (12 oz./gal. or 90 ml/l of cold water). Apply to surface using mop, sprayer, sponge or cloth. Agitate with abrasive pad or brush to remove heavy accumulations of vegetable oil, animal fat and grease. Thoroughly rinse cleaned surface with potable water.

Clean by Peroxy Chemical Management System Low Flow: For normal cleaning tasks, dilute at 1:32 (4 oz./gal or 30 ml/l) For heavy duty cleaning and degreasing dilute at 1:10 (12 oz./gal. or 90 ml/l) Apply to surface using mop, sprayer, sponge or cloth. Thoroughly rinse cleaned surface with potable water.

High Flow: To clean floors, dilute at 1:64 (2 oz./gal. or 15 ml/l) Agitate with abrasive pad or brush to remove heavy accumulations of vegetable oil, animal fat and grease. Thoroughly rinse cleaned floor with potable water.

SPECIFICATION DATA:

Specific Gravity - 1.014 @ 24°C/75°F

Density – 8.45 @ 24°C/75°F

pH –2.0 – 3.0

Color (concentrate) – Light Blue

Flash Point - None

Stability -

- a. Shelf @ 24°C/75°F – one year minimum
- b. Accelerated @ 49°C/120°F – 30 days minimum
- c. Freeze/Thaw – Stable, withstands 3 freeze/thaw cycles
- d. Miscibility – Complete in all proportions in both hot and cold water

Phosphate free

Biodegradable

Letter of Guaranty

PACKAGING:

Peroxy Protein Remover, Cleaner & Whitener is available in 330-gallon disposable totes, DOT-approved 275-gallon totes, the HDPE (High Density Polyethylene) translucent 55-gallon drums, 30 and 15-gallon drums; translucent 5-gallon pails; gallons, four per case, and Clean on the Go 2-liters, four per case. 2-liters feature English, Spanish and French labels and are shipped with MSDS in each case. Standard label copy is available in English, Spanish, and French. Ready-to-use labels are also available.

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.

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.