



Anionic Acid Sanitizer

Description

The performance of Dividend® is due to the fact that certain anionic detergents significantly reduce the number of bacteria when used in an acid solution. This product is useful in food service establishments and in food processing plants for reducing contamination following cleaning of food contact surfaces.

Easy-to-Use

- Acid content reduces milkstone, ends need for separate dairy acid and sanitizer
- May be used hot or cold

Discussion

In the dairy and food industries, Dividend® solution is used for sanitizing utensils, bulk pick-up tanks, pots, separators, storage tanks, pans, milking machines, cans and glasses. Tanks and tank trucks may be sanitized immediately with this product after washing. After sanitizing, no rinse is required. Dividend® solutions can remain in contact without danger of corrosion. It may be used hot or cold. Sanitizing solutions are odorless.



Divosan



Anionic Acid Sanitizer

Directions For Use

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Use Procedures for Sanitizing Equipment:

Clean equipment immediately after use.

1. Rinse with clean water.
2. Wash with recommended detergent product.
3. Rinse with clean water.
4. Air dry. Protect from dust and dirt.

Sanitize immediately before reuse.

1. Prepare Use Solution by diluting 1 fl. oz. of product in 2 gallons of water (1:256 dilution) for immersion, brushing or circulation of sanitizer. Wet surfaces thoroughly. Allow to remain wet for 1-2 minutes or as required by local regulations.
2. For spray applications, dilute 2 oz. of product in 2 gallons of water (1:128 dilution) and apply with a coarse droplet spray to thoroughly wet surface. Allow to remain wet for 1-2 minutes or as required by local regulations.
3. Test periodically. When solution depreciates or becomes visually dirty, discard.

Sanitizing Hard, Nonporous Food Contact Surfaces and Equipment

This product is an effective sanitizer for use on non-porous food-contact surfaces and equipment, such as food serving equipment glasses, dishes, utensils, pots, and pans.

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
2. Prepare the sanitizing use-solution by adding 1 fl. oz. of product in 2 gallons of water (1:256 dilution).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated.
4. Allow a contact time of at least two (2) minutes.
5. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Technical data

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| EPA Reg. No. | 875-85 |
| Form/Color | Clear brown liquid |
| Scent | No fragrance added |
| Specific Gravity | 1.205 |
| pH (1%) | 2.3 |
| pH (neat) | 0.5 |
| % P | 9.49 |
| % Total Acidity (as H ₃ PO ₄) | 29.8 |

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

Final Sanitizing Bottle Rinse

This product may be used as a final sanitizing rinse for plastic, glass or metal returnable and non-returnable bottles / cans.

1. Prior to sanitization, wash bottles with detergent or cleaning solution and rinse with potable water.
2. Then rinse bottles/cans with a use-solution prepared by adding 1 fl. oz. of product in 2 gallons of water (1:256 dilution).
3. Allow to drain dry.

Sanitization of Conveyors for Meat, Poultry Seafood, Fruits, and Vegetables

For use in the static or continuous washing, rinsing, and sanitizing of conveyor equipment, peelers, collators, slicers, saws, etc.

1. During processing or interruptions in operations, apply this product, by adding 1 fl. oz. of product in 2 gallons of water (1:256 dilution).
2. Apply the sanitizer solution to the return portion of the conveyor or to the equipment using a coarse spray, foam or other means of wetting the surfaces.
3. Control the volume of solution so as to permit maximum drainage and to prevent puddles. The conveyor may still be damp when food contact occurs.
4. Treat for at least one (1) minute.

General Environmental Surfaces Sanitization

This product is an effective sanitizer for non-food contact surfaces, such as floors, walls, tables, chairs, benches, drains, troughs and drip pans.

1. Prior to sanitization, pre-clean surfaces.
2. Prepare the sanitizing use-solution by adding 1 fl. oz. of product in 2 gallons of water (1:256 dilution).
3. Soak items in/with diluted solution using mop/wipe, coarse spray, foam or flood techniques and allow contact for at least 5 minutes.
4. Allow items and/or surfaces to drain adequately or air dry.

Dividend® sanitizer fulfills the criteria of the Grade "A" Pasteurized Milk Ordinance 1978 Recommendations of the United States Public Health Service when tested by the method outlined by A.O.A.C. Germicidal Detergent and Sanitizer Test Method.

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 Material Safety Data Sheet.

Product compatibility

Extensive laboratory and field tests indicate that in concentrated form and at use dilution, there is no evidence of corrosion on 316 stainless steel. In addition, there is no corrosion evident when stainless steel is in contact with bronze, brass or rubber.

Test Kit

Test Kit #409724

Precautionary Statement

Refer to current Material Safety Data Sheet.