



# NO-RINSE SANITIZING Multi-Surface Wipes

**A CONVENIENT WAY TO SANITIZE...  
ONE WIPE AT A TIME.**

**#WinThisFoodFight**

Stop relying on chance for sanitization in your business' routine, and start counting on an easy to use, simple routine that effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. Take the steps to cut the risk of serious contamination, with the new and improved Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes (formerly Sani Wipe®).



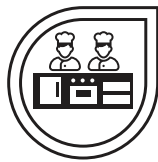
### Formula:

- Drying time is 50% faster
- Virtually no spotting, and reduced streaking & filming
- New formula is 2X as potent:
  - Delivers an average of 380 ppm vs previous 175 ppm
  - Now effective against LISTERIA (the first wipe of its kind)

### Design:

- Modern packaging with color-coded system:
  - Red for sanitizing
- Cleans & Sanitizes
- New wipes are 43% thicker & pick up more debris

### Where to Use:



#### Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators
- Appliances
- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins
- Food processing equipment
- Conveyer belts
- Thermometer probes



#### Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

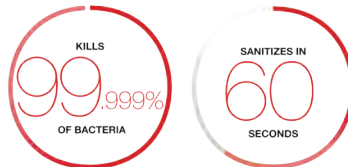
### Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

### Efficacy:<sup>1</sup>

Effective against pathogens that contaminate hard, nonporous food contact surfaces



- *Escherichia coli*
- *Staphylococcus aureus*
- *Shigella boydii*
- *Listeria monocytogenes*

### Other Benefits:



9480-13



- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing

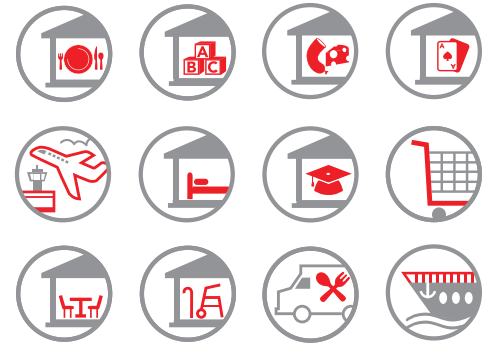
### Instructions for Use:

Use a No-Rinse Sanitizing Multi-Surface Wipe to **clean** the surface, then use an additional wipe to **sanitize**. Wipe enough for area to remain wet for 60 seconds and allow to air dry; **no rinsing** required.



**GRAB A REVOLUTIONARY WIPE**  **vs.**  **AND TOSS THE TRADITIONAL RAG**

**IDEAL FOR USE BY:**



Restaurants, Day Care Settings, Delicatessens, Casinos, Airplanes/Airports, Hotels/Motels, Schools, Dining Halls/Cafeteria, Nursing Homes, Food Trucks, Cruise Ships, Food Manufacturing Facilities.

FOOD CODE COMPLIANCE	
✓ No-Rinse Wipes release the right amount of quat every time.	✗ Rags get reused without proper quat testing.
EASE OF USE	
✓ No-Rinse Wipes are always ready to use any time.	✗ Rags require careful measuring, mixing, and rinsing.
PROTOCOL INTEGRATION	
✓ No-Rinse Wipes create an easy routine with no testing.	✗ Rag protocol is complicated and time consuming.
QUALITY CONTROL	
✓ No-Rinse Wipes are disposable and leave virtually no streaks.	✗ Rags are easily cross-contaminated and leave streaks.
LIABILITY	
✓ No-Rinse Wipes eliminate 99.999% of common foodborne pathogens with nothing to slip on.	✗ Rags require slippery solutions that can spill easily.
GUEST EXPERIENCE	
✓ No-Rinse Wipes look modern, sanitary, and professional.	✗ Rags become unsightly and off-putting after use.



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P01500

924BKT1

A276BL

P015500

PRODUCT DESCRIPTION	CASE DETAILS	GTIN# DETAILS	OUTER CASE DIMEN	CASE CUBE	PALLET TI/HI <sup>2</sup>
<b>No-Rinse Sanitizing Multi-Surface Wipes 72 ct. Softpack</b> wipe size: 9 in x 8 in 22.8 cm x 20.3 cm	<b>12/cs</b> 25.63 lbs 11.63 kg	<b>Unit</b> (01)00310819008655 <b>Case</b> (01)20310819008659	15.8 x 9.3 x 12.6 in 40.1 x 23.6 x 32 cm	1.076 cu ft 0.03 cu m	12/3
<b>QuatCheck Kit 1 ct.</b>	<b>1/cs</b> 2 lbs 0.91 kg	<b>Unit</b> (01)10310819050439 <b>Case</b> (01)30310819050433	8 x 9.5 x 3 in. 20.3 x 24.1 x 7.6 cm	-	-
<b>Triple Take® Dispenser 1 ct.*</b> (Also available in quantities of 6 per case)	<b>1/cs</b> 1.25 lbs 0.56 kg	<b>Unit</b> (01)10310819050279 <b>Case</b> (01)30310819050280	9.5 x 8.5 x 10.5 in 24.13 x 21.59 x 26.67 cm	0.49 cu ft 0.014 cu m	20/4
<b>No-Rinse Sanitizing Multi-Surface Wipes Belt Pak 11 ct.</b> (Also available in quantities of 10 per case)	<b>10/cs</b> 3.7 lbs 1.68 kg	<b>Unit</b> - <b>Case</b> (01)30310819050419	8.08 x 7.08 x 7.08 in 20.52 x 17.98 x 17.98 cm	0.23 cu ft 0.007 cu m	30/5
<b>Soft Pack Wire Wall Mount Bracket 1 ct.</b> (Also available in quantities of 10 per case)	<b>1/cs</b> 1.25 lbs 0.56 kg	<b>Unit</b> (01)10310819050408 <b>Case</b> (01)30310819050396	5.25 x 3.62 x 7.75 in 13.34 x 9.19 x 19.68 cm	0.09 cu ft 0.003 cu m	99/6

Products and accessories are not shown to scale.

**#WinThisFoodFight**

At Sani Professional®, we believe the battle against foodborne illness is a serious one. 1 in 6 Americans get sick from eating contaminated food, over 100,000 people are hospitalized and as many as 3,000 die as a result of foodborne illness.<sup>3</sup>

Sani Professional® can help you maintain a clean and safe facility to prevent cross contamination that could result into a foodborne outbreak. With our products, you can expect a consistent, predictable and effective experience. We care about food safety, just like you. Together, we can win the fight against foodborne illness.

