



Environmental Health & Sanitation Chemicals

# Technical Data



## SAN-I-CIDE



CONCENTRATED SANITIZER / DISINFECTANT

### DESCRIPTION

A concentrated quaternary type formulation designed to disinfect or sanitize in a wide variety of applications. Needs no rinsing. Simply allow to air dry. High concentration - use only 1/4 ounce per gallon for sanitizing.

### SPECIFICATIONS

Color .....	Water Clear
Fragrance .....	None
pH .....	7.5
Flash Point .....	None
Shelf Life .....	2 Years Minimum
ACTIVE INGREDIENTS:	
Didecyl dimethyl ammonium chloride .....	7.5%
Isopropanol .....	3.0%
USDA Rating .....	D-2

**EXCELLENCE  
SINCE  
1964**

### USES / BENEFITS

• **Kills 99.999% of bacteria in 60 seconds! \*\***

**Approved as a disinfectant / sanitizer for:**

- food processing equipment
  - dairy equipment
  - utensils, dishes, silverware, glasses
  - sinks, counter tops, refrigerators
  - udders, flanks and teats of dairy cows
  - floors, walls, lavatories, bedframes, tables, chairs, garbage pails, etc.
  - barber tools such as combs, razors, and scissors
  - poultry equipment, animal quarters and kennels
  - and many other hard surfaces
- Kills staphylococcus aureus, salmonella choleraesuis and trichophyton interdigitale (athlete's foot fungi). No potable water rinse is required after sanitizing.**

### PRECAUTIONS

**Keep Out Of Reach Of Children**  
Read entire label before use of this product.

\*\* See label for complete efficacy data.

### DIRECTIONS FOR USE

Sanitizing of Food Processing Equipment and other Hard Surfaces in Food Contact Locations. For sanitizing food processing equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard nonporous surfaces. No Potable water rinse is required.

Wash and rinse all articles thoroughly, then apply a solution of 1 oz. disinfectant in 4 gallons of water (150 ppm active). Surfaces should remain wet for at least one minute followed by adequate draining and air drying. Fresh solution should be prepared daily or when use solution becomes visibly dirty. For mechanical application, use solution may not be re-used for sanitizing applications.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth or brush. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion in a 1 oz./4 gallon dilution of disinfectant. No potable water rinse is required.

At 1 oz./4 gallons, disinfectant fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinances 1978 Recommendations of the U.S. Public Health Services in waters up to 1000 ppm of hardness calculated as CaCO when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus.

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