

FS-5



QUAT RINSE

sanitizer • deodorizer

Quat Rinse is formulated for use as a disinfectant or sanitizer. Perfect in food preparation settings such as supermarkets, dairies, schools, hospitals, nursing homes, restaurants and meat/poultry-handling operations. There is no color or fragrance added to comply with USDA regulations. Designed for use on floors, walls, food-processing equipment and all hard surfaces. Sanitizing activity against: *Campylobacter jejuni*, *Staphylococcus aureus*, *E. coli*, *E. coli* 0157:H7, *Listeria monocytogenes*, *Shigella dysenteriae* and *Yersinia enterocolitica*.

PROPERTIES

type	QUATERNARY AMMONIUM
form	LIQUID
color	COLORLESS
odor	BLAND
weight per gallon	8.29 LBS
pH	7.0 - 80
pH 1%	7.5
storage stability	MINIMUM ONE YEAR
freeze/thaw	PASSES THREE CYCLES
foam height	LOW
active quat	10%
phosphate content (% P)	NONE
hard water tolerance	500 ppm
viscosity	0 - 5 CPS
typical dilution (food service, dairies)	1:512
typical dilution (food processing plants)	1:256 - 1:512
USDA	D2
NSF	D2

*Properties are typical and subject to usual manufacturing tolerances.



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