

BEST SANITIZERS INC.
ALPET D2
Quat-Free
Surface Sanitizer

NEW!

Quat-Free Cleaner and Sanitizer

Introducing Alpet® D2 Quat-Free Surface Sanitizer from Best Sanitizers... *the name you can trust!* This breakthrough product now gives processors who can't use quat an effective food contact and non-food contact surface cleaner and sanitizer.

- **Clean, Sanitize, and Disinfect** food contact and non-food contact surfaces with one product
- **Ready-to-Use**, no-rinse required
- **62.5% Ethanol** formula
- **Highly Evaporative** and ideal for low moisture environments and water sensitive equipment
- **Kills 99.999% of 8 Tested Pathogens** in 60 seconds on food contact surfaces, including non-porous rubber gloves
- **10 Second Kill** on non-food contact surfaces, including non-porous rubber footwear
- **NSF listed D2 Classification** • EPA registered
- **Kosher, Pareve, and Halal** certified



Available as:

- 12x1 quart spray bottles
- 5 gallon pail with spigot
- 5 gallon pail for use with HACCP Defender™ and HACCP SmartStep™ Footwear Sanitizing Units
- 50 gallon drum



See back for uses and technical information ►



Complete, Confident, Compliant.

Alpet® D2 Quat-Free Surface Sanitizer

See product label for handling and directions for use.
See SDS for additional information.

Authorization

Meets current E.P.A Regulatory Standards (40 CFR 180). EPA Registered - E.P.A. Reg. No. 73232-4. Also meets previously accepted USDA standards for the D2 rating. NSF listed. Kosher, Pareve and Halal Certified.

Technical Specifications

Active Ingredients:

Ethanol	62.50 %
Isopropanol	7.50 %
OTHER INGREDIENTS:	30.00 %
TOTAL	100.00 %

Warning: Flammable

Color: Clear Liquid

Pounds Per Gallon: 7.4 (0.78kg/L)

Cleaning

Alpet® D2 Quat-Free Surface Sanitizer is recommended for use as a cleaner on hard non-porous food contact and non-food contact surfaces such as conveyors, belts, driers, blanchers, roasters, ovens, refrigerators, freezers, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, meat slicers, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, labelers, packaging equipment, case packers, pipelines, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, walls, floors, doors, door handles, tables, counters tops, benches, chairs, drip pans, troughs, drains, racks, forklifts, tires, pallet jacks, pallets, timeclocks, hand hygiene dispensers, hard hats, aprons, gloves, boots, tools, tool boxes, knives, utensils, thermometers, control panels, proximity switches, thermostats, motors, pumps and scales. Remove gross food particles and soil from the surface.

Sanitizing Non-Food Contact Surfaces

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on non-food contact surfaces such as conveyors, floors, walls, tables, chairs, benches, cabinets, troughs, carts, baskets, forklifts, tires, pallet jacks, plastic pallets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and other related hard, non-porous surfaces. Preclean surfaces prior to sanitizing. This product may be used to preclean. Alpet D2 Quat-Free Surface Sanitizer kills 99.9% of the following bacteria: *Staphylococcus aureus* (ATCC 6538) and *Klebsiella pneumoniae* (ATCC 4352).

Sanitizing Footwear

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on outside surfaces of non-porous waterproof footwear such as rubber boots and work boots. Preclean footwear prior to sanitizing. This product may be used to preclean.



Distributed By:

Sanitizing Food Contact Surfaces

Alpet D2 Quat-Free Surface Sanitizer is recommended for use as a sanitizer on food contact surfaces such as processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous food contact surfaces. Preclean surfaces prior to sanitizing. This product may be used to preclean. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion with this product. Always use fresh solution for this purpose.

Alpet D2 Quat-Free Surface Sanitizer kills 99.999% of the following bacteria: *Staphylococcus aureus* (ATCC 6538), *Escherichia coli* (ATCC 11299), *Escherichia coli* O157:H7 (ATCC 43895), *Pseudomonas aeruginosa* (ATCC 15442), *Salmonella typhimurium* (ATCC 14028), *Listeria monocytogenes* (ATCC 15313), *Enterobacter sakazakii* (ATCC 29004) and *Vibrio cholerae* (ATCC 39050) on hard non-porous food contact surfaces.

Sanitizing Gloves

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on non-porous, waterproof gloves. Preclean gloves prior to sanitizing. This product may be used to preclean.

Disinfection

Alpet D2 Quat-Free Surface Sanitizer is recommended for use as a disinfectant on precleaned, hard, non-porous surfaces such as chairs, countertops, drawer pulls, carts, baskets, tables, cabinets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and other related hard surfaces in hospitals, operating rooms, medical clinics, nursing homes, laboratories, schools, day care centers and funeral homes. Preclean surfaces prior to disinfecting.

Bacteria:

Alpet D2 Quat-Free Surface Sanitizer kills 99.9% of the following bacteria on hard, non-porous surfaces: *Staphylococcus aureus* (ATCC 6538), *Pseudomonas aeruginosa* (ATCC 15442) and *Salmonella enterica* (ATCC 10708).

Alpet D2 Quat-Free Surface Sanitizer is not to be used as a terminal sterilant/high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. Alpet D2 Quat-Free Surface Sanitizer may be used to clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

Configurations

- SS10032** Alpet D2 Quat-Free 12x1 quart bottles w/ triggers
- SS10031** Alpet D2 Quat-Free 5 gallon pail w/ spigot
- SS10031-BSS** Alpet D2 Quat-Free 5 gallon pail for HACCP SmartStep & HACCP Defender Footwear Sanitizing Systems
- SS10030** Alpet D2 Quat-Free 50 gallon drum (bulk for refill)

Dispensing Equipment & Accessories

- SS20013** Secondary container, 2.5 gallon pail for HACCP SmartStep & HACCP Defender Footwear Sanitizing Systems (empty - includes stainless steel mounting bracket, dip tube w/ screen, ¼" I.D. tube connector & secondary tag)
 - USP20067** Pump-up sprayer, 2 liter (empty)
 - SS20002** Pump-up sprayer, 3 gallon (empty)
 - USP20130** Secondary container tag
- Secondary Label Sticker - available upon request

Best Refillable Wiping System

Dry wipes in 90 or 160 count. Fill with the product of your choice Reusable canister w/ spring-loaded lid to prevent drying

- SS10005P** 6x90 ct heavy duty (canisters and dry wipes)
- SS10005R** 6x90 ct heavy duty refills (dry wipes / no canister)
- SS10017P** 6x160 ct medium duty (canisters and dry wipes)
- SS10017R** 6x160 ct medium duty refills (dry wipes / no canister)
- SS10005B** Lockable bracket for wipe canister (Black)
- SS20012** Lockable bracket for wipe canister (White)