

PRO-QUAT (5%)

Non-Rinse QAC Liquid Sanitizer

alpro®

PRODUCT DESCRIPTION

PRO-QUAT is a liquid sanitizer for previously cleaned food contact surfaces. The formulated blend of four quaternary ammonium chlorides is especially effective in the control of microorganisms on hard surfaces. PRO-QUAT is hard water tolerant, non-corrosive on metal and plastic surfaces, and heat stable. Recommended for use in potato processors, bakeries, beverage, dairy, food, meat, and poultry processing plants. PRO-QUAT is easily dispensed, applied, controlled, and tested. It provides a residual bacteriostatic film on food contact surfaces when used as a sanitizer.



ADVANTAGES

- 5th Generation / Four chain quat.
- 400 ppm no rinse claim.
- Easily dispensed, applied, controlled, and tested.
- Hard water tolerant up to 500 ppm hardness.
- Non-corrosive on metal and plastic surfaces.
- Product is heat stable.
- Effective against *Listeria monocytogenes*, *Escherichia coli* 0157:H7, *Salmonella enteritidis* and *Caplylobacter jejuni*.
- Shoe & Boot sanitizing applications.

SPECIFICATION

Biodegradable	: Yes
Wetting Action	: Rapid
Water Solubility	: Complete
Hard Water Tolerance	: Up to 500ppm
Metal Safety	: Safe on all metals
pH	: 7 – 8
Appearance	: Green Liquid
Odour	: Mild Odour
Viscosity	: 6 cps
VOC	: 1%
Shelf Life	: 24 months
Storage	: Cool and dry area

DIRECTIONS

Always wear appropriate protective clothing and read product label and safety data sheet before use.

Dilution Guide

	PRO-QUAT	WATER	ACTIVE
Food-contact surface	14.5 – 40 ML	5 L	150 – 400 ppm
Dishes, glassware, utensils	14.5 – 20 ML	5 L	150 – 200 ppm
Continuous meat or vegetable conveyor treatment	14.5 – 40 ML	5 L	150 – 400 ppm
Fogging	120 ML	5 L	1200 ppm
Entryway: Foot Bath (Soaking)	14.5 – 40 ML	5 L	150 – 400 ppm
Entryway: Boots Spray	10 – 20 ML	0.5 L	1000 – 2000 ppm

FOOD PROCESSING EQUIPMENT

For sanitization of previously cleaned food processing equipment and food utensils, remove gross food particles and soil by pre-flush, or pre-scrape, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions. Spray or immerse with sanitization solution containing 14.5 – 40 ML of PRO-QUAT to 5 liters of water to provide 150 – 400 ppm of active quaternary. For a spray application, use a coarse pump or trigger sprayer. Spray 6 to 8 inches from surface. Rub with brush, sponge or

cloth. Do not breathe spray. Wash spray applications remove food products. From a closed loop Dilution Center, apply 150 – 400 ppm active solution to the surface to be sanitized. Surfaces must remain wet for at least 1 minute followed by adequate draining and air drying. NO POTABLE WATER RINSE IS REQUIRED. All food contact surfaces must be thoroughly rinsed with a PRO-QUAT solution of 14.5 – 40 ML to 5 liters of water (150 to 400 ppm active quaternary) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

DAIRIES

To sanitize dairy equipment such as tanks, lines, pails, and milk cans, first clean and rinse the equipment thoroughly. The flood or spray sanitization solution containing 14.5 – 40 ML of PRO-QUAT to 5 liters of water (150 to 400 ppm active quaternary). NO POTABLE WATER RINSE IS REQUIRED.

RESTAURANT AND BAR RINSE

To be used on dishes, glassware, silverware and cooking utensils. Scrape and pre-wash utensils and glasses whenever possible. Wash with a good detergent or compatible cleaner (a commercial cleaner or detergent can be recommended as long as it is not of an anionic nature). Rinse with potable water. Sanitize in a solution of 14.5 – 20 ML per 5 liters of water (or equivalent dilution) (150 to 200 ppm). Immerse all utensils for at least two minutes or use contact time specified by governing sanitary code. Drain thoroughly before reuse. NO POTABLE WATER RINSE IS REQUIRED.

FOR CONTINUOUS TREATMENT OF MEAT AND POULTRY OR FRUIT AND VEGETABLE CONVEYORS

Remove gross food particles and excess soil by a pre-flush or pre-scrape. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water, then rinse equipment with a sanitizing solution. To sanitize the belt, apply this product as a 150 to 400 ppm quat level (14.5 – 20 ML per 5 liters) (or equivalent use dilution) to conveyors with suitable feeding equipment. Do not allow this solution to be sprayed directly on food. Controlled volumes of sanitizer are applied to return portion of conveyors through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt. During interruptions in operation, course spray equipment, peelers, collators, slicers and saws with this product at a dilution of 150 – 400 ppm active quat. Conveyor equipment must be free of product with applying this course spray.

FOR SANITIZING IN FISHERIES, MILK, WINE, CITRUS, POTATO AND ICE CREAM PROCESSING PLANTS

For use on conveyors as directed under "For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors" and equipment to reduce or eliminate odors in the processing area. Also, for use on filling equipment to reduce bacteria associated with condensation on equipment and pipes. Follow directions for "Food Processing Equipment Directions".

DIRECTIONS FOR FOGGING

For use in dairies, beverage and food processing plants. To sanitize hard non-porous room surfaces as an adjunct to acceptable manual cleaning. All food products and packaging material must be removed from the room or carefully protected prior to fogging. After cleaning, fog the desired areas using 1 quart per 1000 cubic feet of room

volume with a solution containing 120 ML of PRO-QUAT to 5 liters of water (1200 ppm active quaternary). Vacate the area of all personnel during the fogging and for a minimum of 2 hours after fogging. All food contact surfaces must be thoroughly rinsed with potable water then sanitized with an PRO-QUAT solution of 20 ML to 5 liters of water (200 ppm active quaternary) prior to reuse. Allow food contact surfaces to drain thoroughly before operations are resumed.

BOOT BATH

For use in dairies, beverage and food processing plants to prevent cross-contamination between processing areas. Boot wash or baths containing one inch of freshly made sanitizing solution should be placed at all entrances to buildings and hatcheries. Scrape boots and allow contact of 14.5 to 40 ML of PRO-QUAT to 5 liters of water solution to boots for 60 seconds prior to entering the area. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

NONFOOD CONTACT APPLICATIONS:

ENTRYWAY

Wash, foam or spray boots with solution of 10 to 20 ML of PRO-QUAT to 0.5 liter of water. Allow all treated surfaces to air dry. Change the solution daily or when solution becomes visibly dirty. For use with non-porous water-resistant boots.

DRAIN CLEANING

For treating drains, dilute 7.8 ML of PRO-QUAT per 0.5 liter of water. Pour solution down drain being sure to coat all sides of drainpipe. Leave all treated surfaces exposed to solution to air dry.

PACKAGING

Content	Order Code	QTY/Pallet
4x5 L	#02010445	36 cartons
20 L	#02010420	36 carboys
25 L	#02010425	36 carboys