

## E-2 Foaming Cleanser/Sanitizer

One-step foaming hand wash/sanitizing skin cleanser meets USDA requirements for use in processing areas of USDA inspected food processing plants. Contains Benzethonium Chloride, an effective germicide that prevents the transfer of germs by killing them.

### HOW IS A BACTERIAL TEST KILL MEASURED?

Undiluted and diluted with water, 1 to 1, this E-2 Foaming Cleanser Sanitizer exceeds the USDA germicidal activity requirement (equivalent to 200 ppm available chlorine) against Salmonella. This assures an E-2 rating under the old USDA rules for rinse-off product for direct and indirect food contact.

E-2 Foaming was also tested for antimicrobial efficacy in a time kill assay. The following data indicate a minimum of a long-three reduction.

Results of Bacterial Kill Challenge Microorganism (ATCC Number)	One Minute Contact Percent Reduction
<b>Pseudomonas aeruginosa</b>	<b>99.95%</b>
(ATCC #15442)	
Salmonella typhi (ATCC #6539)	99.9999%
Staphylococcus aureus (ATCC #6538)	99.9999%
Staphylococcus epidermis (ATCC #12228)	99.9999%
Escherichia coli (ATCC #11229)	99.9999%
Escherichia coli 0157:H7 (ATCC #35150)	99.9999%
Listeria monocytogenes (ATCC #7644)	99.999%

All testing was done in vitro by an independent laboratory.

### WHAT ARE THE BENEFITS

- Thick, rich foam encourage frequent hand washing
- Cleans and sanitizes
- Balanced formula-use frequently to kill bacteria, yet gentle to skin

### WHERE WOULD YOU USE

USDA Inspected Food Plants or in other food industries where there is food contact.

- \* Meat Plants
- \* Egg & Poultry Plants
- \* Restaurants
- \* Seafood Plants
- \* Candy Plants
- \* Bakeries
- \* Kitchens
- \* Caterers