



FINAL RINSE 200 (RTU)

FINAL RINSE 200 is a sanitizer for use in food processing plants, dairies, restaurants, bars, and institutions where sanitization and deodorization are of prime importance. FINAL RINSE 200 is formulated to sanitize inanimate hard surfaces such as walls, floors, sink tops, tables, chairs and telephones.

FINAL RINSE 200 deodorizes those areas that are generally hard to keep fresh smelling, such as garbage storage areas, empty garbage bins and cans, pet areas and other areas prone to odours caused by microorganisms. FINAL RINSE 200 controls mold and mildew and the odors they cause on hard, non-porous, inanimate surfaces.

FINAL RINSE 200 RTU will sanitize pre-cleaned, non-porous food contact surfaces without a potable water rinse.

PHYSICAL & CHEMICAL PROPERTIES:

- Appearance: red liquid
- pH (as is): 7.2
- Specific Gravity: 0.99
- Quat Content: 200 ppm

USE:

- A ready to use product – do not dilute
- For sanitizing processing equipment, conveyors, tables in food plants simply spray on and let air dry. No rinsing is required.

PRECAUTIONS:

- Keep out of reach of children. Avoid eye and skin contact. Avoid ingesting. Refer to label for usage instructions.

PACKAGING:

- 6 x 946 ml
- 20L pail

