

The safe answer to both cleaning and sanitizing

Free of Chlorine And Quaternary Ammonium Compounds (Quats)

PRO-SAN[®]

EPA Registered Food Contact Surface Sanitizer

Rapidly Kills 99.999% Bacteria!



Not only for
Sanitizing food contact surfaces

but also for
Washing your produce

Makes **fruits** & **vegetables**
cleaner & look fresher

EPA Registered No. 71094-1



PRO-SAN®: A Multifunctional Sanitizer

Triple Action!

PRO-SAN® has three different functional properties of cleaning, sanitizing and chelating. One product does the work of three.

Fast Action & Broad Spectrum

PRO-SAN® kills 100 million bacteria in 30* seconds. Effective against both gram positive and gram negative bacteria with 99.999% efficiency†.

*(Evaluated by the AOAC suspension tests against *Staph. aureus* and *E. coli*).

Biodegradable and safe food grade ingredients

The food grade ingredients and emulsifying agent of PRO-SAN® do not produce carcinogenic by-products or free radicals.

Leaves fruits and vegetables naturally clean without residue

PRO-SAN® treated fruits and vegetables maintain their original taste and flavor. PRO-SAN® enhances their natural color. **PRO-SAN® is not soap** and does not leave residue on fruits and vegetables that can ruin the taste.

†Comparison of Microbicidal Efficiency of PRO-SAN® and HYPOCHLORITE (Bleach) (99.999% Kill in 30 Seconds)

Test Bacteria		PRO-SAN™	Hypochlorite 50 ppm
Aeromonas hydrophila	ATCC 7965	Pass	Pass
Escherichia coli O157:H7		Pass	Pass
Listeria monocytogenes	ATCC 7644	Pass	Fail
Pseudomonas aeruginosa	ATCC 10145	Pass	Fail
Salmonella typhimurium	ATCC 7823	Pass	Fail
Shigella sonnei	ATCC 9290	Pass	Pass
Vibrio cholerae	ATCC 9458	Pass	Fail
Yersinia enterocolitica	ATCC 23715	Pass	Fail

Tested using the in-vitro suspension test (essentially by the A.O.A.C. Germicidal and Detergent Sanitizer Test as modified by Lopes, 1986 (J. Dairy Science, 69:2791-96). CHLOROX® was used as the source of available Cl₂ (hypochlorite). The test interprets lethal activity greater than 99.999% as PASS and less than 99.999% as FAIL.

The Safe Sanitizer

Compare PRO-SAN® with Other Sanitizers Used on Fruits and Vegetables!

PROPERTIES	PRO-SAN®	HYPO-CHLORITE	CHLORINE DIOXIDE	PERACETIC ACID	OZONE
Sanitizing action	Yes	Yes	Yes	Yes	Yes?
Gentle cleaning action	Yes	No	No	No	No
Shelf-stability	Excellent	Good	Poor	Good	Poor
Environmental safety	Yes	Yes?	Yes?	Yes	Yes?
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes	Yes
Depletion on use	Minimal	High	High	High	High
Odorless	Yes	No	No	No	?
Noxious fumes	None	Yes	Yes	Yes	?
Corrosive	No	Yes	Yes	Yes	Yes
Powder concentrate	Yes	No	No	No	No
Risk in handling	Low	High	High	High	?
Storage & transport hazard	Low	High	High	High	?

Crystal Clear PRO-SAN® is colorless, odorless, biodegradable & free of animal products. PRO-SAN® is a product of patented technology.

PRO-SAN® is so safe that the US EPA has approved it as a no rinse sanitizer, which means it does not require potable water rinse after using on hard surfaces and draining the surface air dry.

Many uses:

Washing fruits and vegetables; Misting on produce shelf to reduce shrinkage and bacteria build-up; Cleaning & Sanitizing: Food contact surface; sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants as well as for soft ice cream, juice, and vending machines; breweries: does not reduce foam-head.



Simplifies your work load

- Fresher look
 - Reduced spoilage
 - Environmentally safe
 - Ease & safety of handling
 - Convenient to store & transport
 - Helps eliminate the risk of food-borne infections
 - Misting produce to reduce shrinkage and bacteria build-up



Before and after washing with PRO-SAN®

PRO-SAN® is available as concentrated powder or ready-to-use liquid.

EPA registered sanitizer with USFDA and USDA approved ingredients.



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