

Eco-friendly answer to both cleaning and sanitizing

Free of Chlorine and Quaternary Ammonium Compounds (Quats)



Powder Concentrate

***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***

USDA Bio-Preferred

EPA Registered No. 71094-1



Convenient Refills

24 oz & 32 oz.

8 gallon size

1 gallon size

Pro-San RTU sprays



PRO-SAN® Powder Concentrate®: A Multifunctional Sanitizer

Triple Action!

PRO-SAN® has three different functional properties of cleaning, sanitizing and chelating.

Convenient for Travel and Storage!

PRO-SAN® Powder Concentrate has four different sizes. The 24 oz and 32 oz refill are convenient to refill the RTU spray bottles saving plastic waste from additional bottles. The 1 gallon and 8 gallon sizes are convenient to store when you need a larger amount of Pro-San® for your cleaning and produce wash.

Fast Action & Broad Spectrum

PRO-SAN® kills 100 million bacteria in 30* seconds. Safe on pet food bowls, Microwaves, cell phones 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 original taste and flavor. PRO-SAN® enhances natural color. **PRO-SAN® is not soap** and leaves no residue on fruits and vegetables to ruin the taste.

†Comparison of Microbicidal Efficiency PRO-SAN® vs 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
Coronavirus		Pass	Pass

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**.

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.

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.

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

After

*Broccoli: 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.



Contact:
Microcide®, Inc.
2407 Dorchester Dr. N., Ste 101
Troy, MI 48084
Tel: 1-248-526-9663
E-mail: info@microcide.com
Website: <https://www.Microcide.com>
© Microcide, Inc.
Made in U.S.A.