

# A Multifunctional Product For Food



Ready-To-Use

**Cleaner & Sanitizer for Food Contact Surfaces** **Kills 99.999% Bacteria!\***

*\*on hard non-porous surfaces*



**Available in 32 oz. & 24 oz. RTU Spray Bottle and 2 oz. travel size**

*Also available in powder concentrate refills for 24oz and 32 oz size.*

- **Doesn't alter organic food by chemical oxidation.**  
Oxidation can destroy nutrients and vitamins.
- **Free of V.O.C.s** (volatile organic compounds).
- **label contains no alert signal words.**  
such as *caution, warning or danger*
- **NO-RINSE sanitizer for hard non-porous surfaces**  
(*sanitize dishes, Utensils, etc. without rinsing with water*).
- **Colorless, odorless, shelf-stable**
- **USDA certified biobased, & free of animal products.**
- **EPA registered with Ingredients included on FDA & USDA GRAS & food additive list**  
(*GRAS - generally recognized as safe*)



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## Compare PRO-SAN® L with Other Sanitizers\*

PROPERTIES	PRO-SAN® L	BLEACH	CHLORINE DIOXIDE	PERACETIC ACID	OZONE
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## PRO-SAN® L Targets Bacteria, *Not* Organic Food!



- ❖ **Cleans and sanitizes food contact surfaces**

- ❖ **Fast action & broad spectrum**

PRO-SAN® L kills 99.999% of both gram positive\* and gram negative bacteria\*\* in 1 minute!

\**Staphylococcus Aureus*, \*\* *Escherichia coli O157:H7*, *flu virus* and *Coronavirus* as well

- ❖ **Leaves fruits and vegetables clean**

PRO-SAN® L treated fruits and vegetables maintain their original taste and flavor. PRO-SAN® L enhances their natural color. PRO-SAN® L is not soap and does not remain on fruits and vegetables to ruin the taste.

- ❖ **Biopreferred and food grade ingredients**

The food grade ingredients and emulsifying agent of PRO-SAN® L are USDA approved and biopreferred. PRO-SAN® L is an environmental chlorine free green product.

**USE:** *Spray sanitizing* hard non-porous surfaces including: counter tops, cutting boards, door handles, dishes, utensils, forks, knives, sinks, drains and salad preparation surfaces in kitchens, restaurants, other eating establishments, dairies and food processing plants.



**MICROCIDE®, INC. *Always Safe & Effective!***

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