

STER-SAN

Non-Rinsing Sanitizer

- *Disinfectant*
- *Sanitizer*
- *Virucide*
- *Deodorizer*
- *Mildewstat*

Description

Ster-San is designed specifically for hospitals, food processing plants, dairies, restaurants, bars, animal quarters, kennels and institutions where disinfection, sanitization and deodorization is of prime importance. In addition to its disinfecting power, the deodorizing action keeps fish, meat and bakery areas smelling fresh. Ster-San deodorizes those areas which are generally hard to keep fresh smelling, such as storage areas, empty garbage bins, pet areas and any other areas which are prone to odours caused by micro-organisms. It is also proven to kill bacteria and viruses, including the H1N1 virus (Swine Flu).

Sizes: 4x4 litre, 20 litre, 210 litre

Product Features

- Accepted for use by the Canadian Food Inspection Agency (CFIA)
- Can be used to sanitize previously cleaned food grade eggs in shell
- and egg product processing plants
- Low foaming – applicable for circulation and spray operations
- Controls mold and mildew
- Effective in all water conditions
- Suitable for a variety of applications and on all surfaces

Applications

Best choice for environmental sanitizer for floors, walls and equipment surfaces in any food operation. Control of bacteria in water treatment.

Physical Properties

Appearance	Clear Pink Liquid
Odour	None
pH	7.0-7.5
Phosphorus	None
Average Specific Gravity	1.01

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