

BEST SANITIZERS INC.
ALPET D2
Quat-Free
Surface Sanitizer



Quat-Free Surface Cleaner, Sanitizer and Disinfectant.

Introducing Alpet® D2 Quat-Free Surface Sanitizer from Best Sanitizers, Inc. - the name you can trust! This breakthrough product now gives processors who can't use quat an effective food contact and non-food contact surface cleaner, sanitizer and disinfectant.



Clean, sanitize, and disinfect food contact and non-food contact surfaces with one product

10 second kill on non-food contact surfaces, including non-porous rubber footwear

Kills 99.999% of 8 tested pathogens in 60 seconds on food contact surfaces, including non-porous rubber gloves

Ready-to-use • No-rinse required • No unsightly residue

70% alcohol formula (62.5% ethanol / 7.5% isopropanol)

Highly evaporative and ideal for low moisture environments and water sensitive equipment

NSF listed D2 classification • EPA registered

Approved under the Washington State Department of Agriculture Organic Food Program

Kosher, Pareve, and Halal certified

Now listed on the EPA's list of disinfectants for use against SARS-COV-2

Clean, Sanitize, Disinfect



10 second kill on non-food contact surfaces, including footwear



60 second kill on food contact surfaces, including gloves



See back for uses and technical information ►

www.bestsanitizers.com / 888.225.3267

*See product label for handling and storage guidelines.
See SDS for additional information.*

Authorization

Meets current E.P.A Regulatory Standards (40 CFR 180). EPA Registered - E.P.A. Reg. No. 73232-4. Also meets previously accepted USDA standards for the D2 rating. NSF listed. Kosher, Pareve and Halal Certified.

Active Ingredients:

Ethanol.....	62.50 %
Isopropanol	7.50 %
OTHER INGREDIENTS:	30.00 %
TOTAL	100.00 %

Warning: Flammable

Color: Clear Liquid

Pounds Per Gallon: 7.4 (0.78kg/L)

Cleaning

Alpet® D2 Quat-Free Surface Sanitizer is recommended for use as a cleaner on hard, non-porous food contact and non-food contact surfaces such as conveyors, belts, driers, blanchers, roasters, ovens, refrigerators, freezers, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, meat slicers, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, labelers, packaging equipment, case packers, pipelines, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, walls, floors, doors, door handles, tables, counter tops, benches, chairs, drip pans, troughs, drains, racks, forklifts, tires, pallet jacks, pallets, timeclocks, hand hygiene dispensers, hard hats, aprons, gloves, boots, tools, tool boxes, knives, utensils, thermometers, control panels, proximity switches, thermostats, motors, pumps and scales. Remove gross food particles and soil from the surface.

Sanitizing Non-Food Contact Surfaces

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on non-food contact surfaces such as conveyors, floors, walls, tables, chairs, benches, cabinets, troughs, carts, baskets, forklifts, tires, pallet jacks, plastic pallets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and other related hard, non-porous surfaces. Preclean surfaces prior to sanitizing. This product may be used to preclean. Alpet D2 Quat-Free Surface Sanitizer kills 99.9% of the following bacteria: Staphylococcus aureus and Klebsiella pneumoniae.

Sanitizing Footwear

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on outside surfaces of non-porous, waterproof footwear such as rubber boots and work boots. Preclean footwear prior to sanitizing. This product may be used to preclean.

Sanitizing Food Contact Surfaces

Alpet D2 Quat-Free Surface Sanitizer is recommended for use as a sanitizer on food contact surfaces such as processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard, non-porous food contact surfaces. Preclean surfaces prior to sanitizing. This product may be used to preclean. Dishes, silverware, glasses, cooking utensils and other similar size food processing equipment can be sanitized by immersion with this product. Always use fresh solution for this purpose.

Alpet D2 Quat-Free Surface Sanitizer kills 99.999% of the following bacteria: Staphylococcus aureus, Escherichia coli, Escherichia coli O157:H7, Pseudomonas aeruginosa, Salmonella typhimurium, Listeria monocytogenes, Enterobacter sakazakii and Vibrio cholerae on hard, non-porous food contact surfaces.

Sanitizing Gloves

Alpet D2 Quat-Free Surface Sanitizer is recommended as a sanitizer for use on non-porous, waterproof gloves. Preclean gloves prior to sanitizing. This product may be used to preclean.

Disinfection

Alpet D2 Quat-Free Surface Sanitizer is recommended for use as a disinfectant on precleaned, hard, non-porous surfaces such as chairs, countertops, drawer pulls, carts, baskets, tables, cabinets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces and other related hard surfaces in hospitals, operating rooms, medical clinics, nursing homes, laboratories, schools, day care centers and funeral homes. Preclean surfaces prior to disinfecting.

Bacteria:

Alpet D2 Quat-Free Surface Sanitizer kills 99.9% of the following bacteria on hard, non-porous surfaces: Staphylococcus aureus, Pseudomonas aeruginosa and Salmonella enterica.

Alpet D2 Quat-Free Surface Sanitizer is not to be used as a terminal sterilant/ high level disinfectant on any surface or instrument that (1) is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body, or (2) contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body. Alpet D2 Quat-Free Surface Sanitizer may be used to clean or decontaminate critical or semi-critical medical devices prior to sterilization or high level disinfection.

Configurations

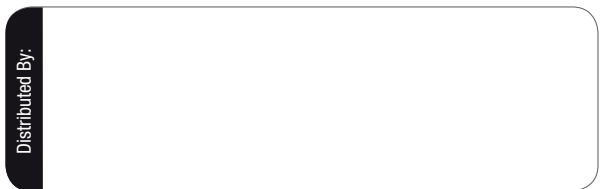
- SS10032** Alpet D2 Quat-Free 12x1 quart bottles w/ triggers
- SS10031** Alpet D2 Quat-Free 5 gallon pail w/ spigot
- SS10031-BSS** Alpet D2 Quat-Free 5 gallon pail for HACCP SmartStep & HACCP SmartStep2 Footwear Sanitizing Systems
- SS10030** Alpet D2 Quat-Free 50 gallon drum (bulk for refill)

Dispensing Equipment & Accessories

- SS20013** Secondary container, 2.5 gallon pail for HACCP SmartStep & HACCP SmartStep2 Footwear Sanitizing Systems (empty - includes stainless steel mounting bracket, dip tube w/ screen, ¼” I.D. tube connector & secondary tag)
- SS20014** Alpet D2 Quat-Free Secondary Container 12x1 quart bottles (empty) w/ triggers
- USP20067** Pump-up sprayer, 1.5 liter (empty)
- SS20002** Pump-up sprayer, 3 gallon (empty)
- USP20130** Secondary container tag
- Secondary Label Sticker - available upon request

Best Refillable Wiping System

- Dry wipes in 90 or 160 count. Fill with the product of your choice
- Reusable canister w/ spring-loaded lid to prevent drying
- SS10005P** 6x90 ct heavy duty (canisters and dry wipes)
- SS10005R** 6x90 ct heavy duty refills (dry wipes / no canister)
- SS10017P** 6x160 ct medium duty (canisters and dry wipes)
- SS10017R** 6x160 ct medium duty refills (dry wipes / no canister)
- SS10005B** Lockable bracket for wipe canister (Black)
- SS20012** Lockable bracket for wipe canister (White)



Food Safety is Our Priority