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M-C 10 Sanitizer



Multi-Task Dispensing System

The unique patented **Multi-Task** container gives you dilution flexibility.



Secure Dispensing

Accurately dispenses 2 or more products from the **Multi-Task** container at the touch of a button.



Squeeze and Pour

No equipment required. Simply squeeze the container to measure the desired amount.



Easy-Fill Gun

Dilutes product at 2.5GPM into RTU container, mop bucket or autoscrubber.



Available USA Only

Packaging
4 x 2 liter Bottles
908802

Food Service and Meatroom Sanitation

M-C 10 SANITIZER is a highly effective no-rinse sanitizer recommended in all phases of food processing and in food service.

When washing countertops, display equipment, food processing equipment, refrigerated storage equipment, ice machines and other hard surfaces, it is recommended that the equipment first be cleaned/degreased with Multi-Clean H.D. HI-FOAM (USDA Classification A-1).

After rinsing with potable water, M-C 10 SANITIZER is then used to sanitize the surface. It may be applied by cloth, brush or sprayer. The surface is then left to air dry. This method ensures proper cleaning and sanitizing.

Food Contact Surface Sanitizer

USE FOR: Sanitizing of food processing equipment, ice machines and other hard non-porous surfaces in food contact locations, restaurants and bars. At 1- 2 oz/ 4 gallons of water (200 - 400 ppm active), M-C 10 Sanitizer eliminates 99.999% of the following bacteria in 60 seconds: *Aeromonas hydrophila*, *Listeria monocytogenes*, *Campylobacter jejuni*, *Shigella dysenteriae*, *Clostridium perfringens*, *Staphylococcus aureus*, *Enterobacter sakazakii*, *Streptococcus pyogenes*, *Escherichia coli*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin resistant, *Escherichia coli* O157:H7, *Salmonella typhi*, *Escherichia coli* O111:H8.

Non-Food Contact Surface Sanitizer

At 1/4 oz/gallon of water (200 - 400 ppm quat) with a 3-minute contact time against the following on hard non-porous surfaces: *Enterobacter aerogenes*, *Staphylococcus aureus*.

Apply sanitizer use solution to hard, non-porous non-food contact surfaces with a brush, cloth, mop, sponge, auto scrubber, mechanical spray device or trigger spray device or by immersion so as to thoroughly wet surface to be sanitized. Allow to air dry.

Change cloth, sponge or towels frequently to avoid redeposition of soil. Change the solution at least daily or more often when use solution becomes visibly dirty.

Typical Properties

Appearance	Water clear, low viscosity liquid, mild odor
pH	6-8 (10% solution in water)
Percent Quat	10.0% quat (concentrate)
Hardwater Tolerance	Excellent. Effective in water up to 750 ppm hardness, (CaCO ₃) at 1:512 (200 pm)
Storage Stability	Excellent, 1 year under normal conditons
Freeze-Thaw Stability	Passes 3 cycles
USDA Classification	D2
Federal Register Reference	21CFR 178:1010 (b) (11), (c) (8)
EPA Reg. No.	10324-63-5449
Fragrance & Dyes	None

Dilutions 1:512 (200 - 400 ppm quat, Sanitization)

Squeeze n Pour	1/4 oz (7 mL) per gallon of water (200 ppm quat)
Yield per 2 liters	271 Gallons RTU (200 ppm quat)
Yield per 2 liters	1084 Quarts RTU (200 ppm quat)

Warning & Disclaimer: Results may vary. Multi-Clean chemicals are to be used only by appropriately trained personnel. IMPROPER USE POSES RISK OF PHYSICAL INJURY OR PROPERTY DAMAGE. See appropriate Multi-Clean Method Bulletin for further warnings and information for your application. The suitability of and proper application of this product is the responsibility of the applicer. The manufacturer disclaims all warranties, express and implied, including any warranties of MERCHANTABILITY AND FITNESS OF PURPOSE. The manufacturer's liability is limited to replacement of or reimbursement for any product proved defective. No person has authority to waive these disclaimers or make any representations or warranties on behalf of the manufacturer, except in writing signed by the manufacturer.

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