



THE COMPLETE SOURCE
FOR FOOD PLANT SANITATION

Alpet D2[®]

no rinse hard surface sanitizer

TECHNICAL DATA SHEET

Packaging Code

12 x 909 ml (12 x 30.74 fl. oz US)	1145206001
4 x 4 L (4 x 1.06 US gal)	1145278001

Description:

ALPET D2 no rinse hard surface sanitizer is designed specifically for food processing plants, restaurants, bars and other food handling institutions where sanitation of food contact surfaces is of prime importance.

Formulated to significantly reduce or eliminate micro-organisms present on all non porous surfaces subject to direct food contact.

- Does not require rinsing
- Dries quickly – no wiping needed.
- Sanitizes
- Ready to use
- Leaves no residue
- Labour time saving
- Easy to use
- Yeast inhibitor
- Quick evaporation

Use Directions:

For soiled surfaces, a pre-cleaning step is required. Spray **ALPET D2** directly to food surface contact item and allow to dry. No residue will be left and no further wiping is required.

NOTE: Transferring or diluting this product into secondary containers other than those provided by Avmor may significantly reduce the efficacy of this product.

PRODUCT CERTIFIED 

PRECAUTIONS FOR FOOD PLANTS: Avoid contamination of food during use. Do not store in food-processing or food-storage area.

Visit www.avmor.com for complete information

Security:

HEALTH	1
FLAMMABILITY	3
REACTIVITY	0
PERSONAL PROTECTION	X
X =	See SDS
0 =	Insignificant
1 =	Slight
2 =	Moderate
3 =	High
4 =	Extreme

Note:

The data presented herein is based on experiments and information believed reliable. However, we can make no guarantee on performance of, or results obtained through the use of the product herein described owing to varying conditions in laboratories and plants over which we have no control. Neither can any guarantee be given that the products or uses outlined will not infringe any existing patents.

Technical Specifications:

Appearance	Liquid
Colour	Colourless
Odour	Isopropyl Alcohol
pH	7.5 – 8.5

