

SD-25

EPA Registered 3rd Sink Sanitizer

SD-25 is a concentrated, quaternary sanitizer, disinfectant, and deodorizer used for sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment, and other hard non-porous surfaces. USDA D-2. EPA registered.

Directions for Use

SANITIZATION: Food Processing Equipment, Other Hard Surfaces in Food Contact Locations: When used as directed this product is an effective sanitizer against *Escherichia coli* and *Staphylococcus aureus*. Tests show that this product is an effective sanitizer at the 150 ppm level. However, if you wish an extra margin of performance, this product may be used up to the 400 ppm level. Remove all gross food particles and soil from areas which are to be sanitized with a good detergent, pre-flush, pre-soak or pre-scrape treatment. Rinse with a potable water rinse.

Restaurant and Bar Rinse: For dishes, glassware, silverware, cooking utensils, immerse in a solution of 1 ounce of SD-25 to 4 gallons of water. No rinse is required.

See label for full directions.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS's may be downloaded from www.gatorchemical.com.

Technical Specifications

Color	Clear
Scent	Chemical
Foaming	Moderate
Solubility in Water	Complete
Density (lb/gal)	8.45
Flash Point	None
pH	7.0-8.0

Packaging

4 x 1 Gallons
2 x 2.5 Gallons
5 Gallons
15 Gallons
55 Gallons



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