

VIPER Broad-Spectrum Cleaner No Rinse Sanitizer

with



**A superior Broad-Spectrum Cleaner and Sanitizer,
acceptable for use in the food preparation and
food processing industries in Canada**

- ✓ Superior Cleaning / Oxidizing Power
- ✓ Broad-Spectrum Sanitizer
- ✓ No Rinse Required when Sanitizing on Environmental Surfaces
- ✓ Canadian Food Inspection Agency Letter of No Objection
- ✓ All Chemical Ingredients Listed on EPA Inert or FDA GRAS Listings
- ✓ Leaves No Active Ingredient Residuals
- ✓ VOC Free
- ✓ Not Manufactured Using APE's/NPE's
- ✓ Excellent Health & Safety
- ✓ Non-Irritating to Eyes or Skin
- ✓ Environmentally Responsible

Proven effectiveness against:

- *Campylobacter jejuni*
- *Escherichia coli* (ATCC 11229)
- *Escherichia coli* 0157:H7
- *Pseudomonas aeruginosa* (ATCC 1544)
- *Listeria monocytogenes*
- *Salmonella choleraesuis* (ATCC 10708)
- *Staphylococcus aureus* (ATCC 6538)

In 30 seconds when used as directed.*



www.virox.com

Engineering revolutionary disinfectants
in the war against microbes.



Viper Broad-Spectrum Cleaner No Rinse Sanitizer features the cleaning, sanitizing and oxidizing power of Accelerated Hydrogen Peroxide.™



CLEANER

Better Cleaning Efficiency



RESULT

Added Confidence

Oxidizing Action assists in removal of dirt and build-up on surfaces thus providing added confidence that sanitizing will occur.



FASTER

Realistic Contact Times



RESULT

Compliance

Realistic contact times against a wide variety of pathogens provides confidence that decontamination is successful.



SAFER

Safer for Users and Occupants



RESULT

Healthier

VOC free, Non-Irritating to Eyes and Skin at Use Dilutions.



RESPONSIBLE

Reduced Environmental Load



RESULT

Sustainability

Leaves no active residual that may contribute to the development of resistant strains of microorganisms. Biodegrades to water and oxygen rapidly when discharged into a draining system. Not formulated using Alkylphenol Ethoxylates, APE's (ie Nonylphenol Ethoxylates, NPE's).

Use Instructions for Viper Broad Spectrum No Rinse Sanitizer

C1: General Cleaner for Environmental Surfaces For Heavy Soil Removal:

Dilute the product at 1:32 (128mL for 4L of water or 4oz for 1 US Gallon) or 1:64 (64 ml for 4L of water or 2 oz for 1 US Gallon). Remove any visible debris or soil. Thoroughly wet surfaces using a cloth or mop. Brush or scrub difficult soils as necessary. Rinse thoroughly with potable water.

Cleaning of Environmental Surfaces (ie. Floors, walls and equipment):

Dilute the product at 1:128 (32mL to 4L of water or 1 oz to 1 US Gallon) Apply to surface using a food approved brush, mop or cloth. Rinse with potable water.

TO CLEAN AND NO RINSE SANITIZE HARD ENVIRONMENTAL SURFACES SUCH AS TABLETOPS, FLOORS, WALLS AND FOOD PROCESSING EQUIPMENT.

V1: General Sanitizer for Environmental Surfaces

No Rinse Sanitizing:

Dilute the product at 1:128 (32mL to 4L of water or 1 oz to 1 US Gallon) or 1:64 (64 ml for 4L of water or 2 oz for 1 US Gallon). Apply to cleaned and rinsed surfaces. Allow the surface to remain wet for 30 seconds. Let dry. Ensure surfaces drain adequately.

One Step Cleaning and Sanitizing:

Dilute the product at 1:128 (32mL to 4L of water or 1 oz to 1 US Gallon) or 1:64 (64ml for 4L of water or 2 oz for 1 US Gallon). Apply to surface using a food approved brush, mop or cloth.

Allow to soak at least 3 minutes. Food contact surfaces should be rinsed thoroughly with potable water.

C3: Cleaner for washing fruits & vegetables to be followed by a potable water rinse

Cleaning of Visibly Soiled Fruits or Vegetables: Dilute the product at 1:128* (32mL to 4L of water or 1 oz to 1 US Gallon) in a sink or basin. Place Fruits or Vegetables into solution and clean. Rubber gloves should be worn. Remove Fruits or Vegetables from the solution and rinse well with potable water. The solution should be changed when it becomes coloured.

*Proven effectiveness as a 30 second Broad-Spectrum Sanitizer

Z4: Microbial Control Agent for use in Food Process

Water for Fruit & Vegetable Wash: Dilute the product at 1:1080 (4mL to 4L of water or 0.6oz to 1 US Gallon). Allow to soak for at least 3 minutes. Rinse with potable water.

Z5: Microbial Control Agent for use in Food Process

Fruit & Vegetable Flume Water: Dilute the product at 1:1080 (4mL to 4L of water or 0.6oz to 1 US Gallon). Allow to soak for at least 3 minutes. Rinse with potable water.