



# NRSD 10

## Disinfectant

Desinfectante

- For Food Contact Surface Sanitization
- Sanitizes Food/Dairy Processing Equipment & Surfaces
- Mildewstat • Concentrated • Fragrance Free



### Technical Data Sheet

#### PRODUCT DESCRIPTION:

A powerful, fragrance-free, hard surface sanitizer that effectively reduces the growth of harmful organisms on food processing equipment, utensils and work surfaces. It is formulated to eliminate offensive odors caused by mold and mildew.

#### USES:

Use on hard, non-porous surfaces found in restaurants, fast food operations, food establishments, hotels, motels, kitchen, bathroom and other household areas, sports stadiums, health clubs, salons/spas, food processing plants, dairy farms, meat/poultry processing plants.

#### ADVANTAGES:

Fragrance-free, cost effective, sanitizes, cleans, deodorizes, non-corrosive, non-staining. When used as directed, requires no rinsing-spray, wipe, allow to air dry.

#### SPECIFICATIONS:

Active Ingredients: 10%

pH: 6-8

Color: Clear

Solubility in Water: Complete

Odor: Mild

Flash Point: None

Viscosity: Water Thin

Weight per Gallon: 8.3 Lbs.

#### PRODUCT/CONTAINER

#### DISPOSAL:

Dispose of used/unwanted product according to state and local regulations. Offer container for recycling.

#### SIZES AVAILABLE:

1 Gallon Bottle, 5 Gallon Pail, 30 & 55 Gallon Drums.



Formula #9710



#### DIRECTIONS FOR PRODUCT USE:

**GENERAL DEODORIZATION:** To deodorize, apply 0.35 - 0.50 fl. oz. of NRSD 10 per gal. of water or equivalent use dilution to hard, non-porous surfaces. Allow to air dry.

**MILDEWSTAT:** To control mold and mildew on pre-cleaned, hard, non-porous surfaces add 3 ounces of this product per 5 gallons of water. Apply solution with a cloth, mop, sponge, or hand pump trigger sprayer making sure to wet all surfaces completely. Let air dry. Prepare a fresh solution for each use. Repeat application at weekly intervals or when mildew growth appears.

**FOOD CONTACT SURFACE SANITIZING DILUTION TABLE FOR FOOD CONTACT SURFACES, PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT, FOOD PROCESSING EQUIPMENT, AND UTENSILS:** To prepare a 150, 200, 300 or 400 ppm active solution use the following dilution table. Prepare the correct dilution rate based upon the appropriate use site.

Active Solution	1 gal.	4 gal.	10 gal.	20 gal.
150 ppm	0.20 fl. oz.	0.75 fl. oz.	2.0 fl. oz.	4.0 fl.oz.
200 ppm	0.25 fl. oz.	1.9 fl. oz.	2.5 fl. oz.	5.0 fl. oz.
300 ppm	0.38 fl. oz.	1.5 fl. oz.	3.8 fl. oz.	7.5 fl. oz.
400 ppm	0.50 fl. oz.	2.0 fl. oz.	5.0 fl. oz.	10.0 fl. oz.

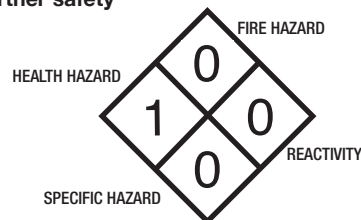
#### SPECIFIC DIRECTIONS FOR USE ARE LOCATED ON THE PRODUCT LABEL

**NRSD 10 Is An Effective Sanitizer at an Active Quaternary Concentration of 200-400 ppm Against:** *Escherichia coli*, *Escherichia coli* 0157:H7, *Staphylococcus aureus*, *Yersinia enterocolitica*, *Listeria monocytogenes*, *Salmonella typhi*, *Shigella sonnei*, *Methicillin resistant Staphylococcus aureus (MRSA)*, *Vancomycin resistant Enterococcus faecalis (VRE)*, and *Campylobacter jejuni*.

**NRSD 10 Is An Effective Sanitizer at an Active Quaternary Concentration of 200-300 ppm Against:** *Klebsiella pneumoniae*



It is recommended that protective gloves and safety glasses be worn when using this and all cleaning products. Refer to SDS for further safety information.



#### MANUFACTURED BY:



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