



Simpler Process. Improved Cleaning.

SaniSave Program

- ▲ Proven to clean deli slicers better than a wash-rinse-sanitize procedure¹
- ▲ EPA registered against *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Staphylococcus aureus*, and *Escherichia coli*
- ▲ Simpler sanitization procedure encourages associate compliance
- ▲ Increases productivity by reducing time required to clean and sanitize deli slicers

Does the job of two
products today with one
product tomorrow



The SaniSave Program consists of SaniSave No Rinse Cleaner Sanitizer, training materials, and proprietary dispensing technology.

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TODAY'S **surface sanitizing** REQUIRES **SEVERAL STEPS**

steps associates often overlook

SaniSave SIMPLIFIES general cleaning and sanitizing, using ONE product to clean and sanitize when it used to require a CLEANER, WATER, AND SANITIZER combination. Simply spray, wipe, and spray again on deli slicers, service cases, scales, countertops, stationary equipment, and many other hard, nonporous surfaces.



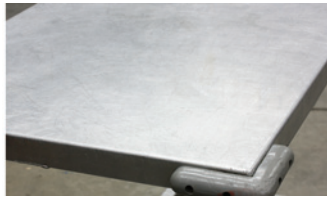
Service Cases



Scales



Equipment



Countertops

DIRECTIONS (see label for complete directions)

1. Spray SaniSave No Rinse Cleaner Sanitizer Solution on surface; then, wipe with a clean towel.
2. Spray SaniSave No Rinse Cleaner Sanitizer Solution on surface again and allow to remain wet for 60 seconds. Allow to air dry.

PRODUCT		ITEM #	PACK SIZE
	SaniSave No-Rinse Cleaner Sanitizer	1110283	2 - 2 L bag
	SaniSave No-Rinse Cleaner Sanitizer (InstaUse)	1110213	12 x case
	SaniSave Spray Bottle	92211302	3 - 32 fl oz
	SaniSave Pump Up Sprayer	92211434	1 - 32 fl oz

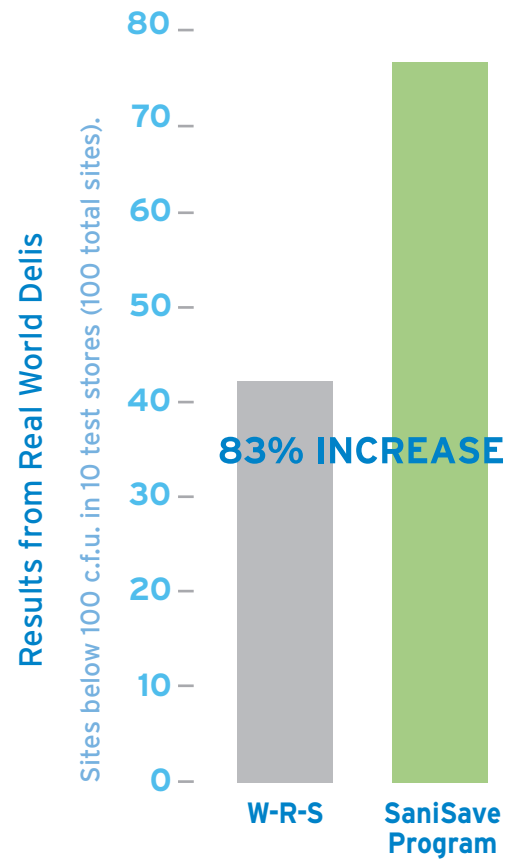
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GENERAL CLEANING & SANITIZING

The **SaniSave** program **cleans better** than a traditional wash-rinse-sanitize procedure¹.

In a ten store test, the SaniSave program increased the number of in spec swab sites from 42 of 100 to 77 of 100 on deli slicers after three weeks.



The US Public Health Service states that a sanitized surface should have no more than 100 colony-forming units.

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