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Making it **SIMPLE** is our Mission®.



TECHNICAL DATA BULLETIN



Hands Instant Sanitizing Wipes

PRODUCT DESCRIPTION

Sani Professional® Hands Instant Sanitizing Wipes are nonwoven wipes saturated with an ethyl alcohol solution for the antimicrobial cleansing of hands. Solution and towel are fragrance-free and dye-free.



Sani Professional	Sani Professional	Sani Professional
Item #	Item #	Item #
P92084	D33333	P43572

CHEMICAL COMPOSITION/PRODUCT DATA

Active Ingredients: Alcohol (ethyl alcohol)	70% (by volume)
Inactive Ingredients: Water, Propylene glycol, Glycerin, Aloe barbadensis leaf juice, Tocopheryl acetate (Vitamin E)	30%
TOTAL	100.00%

(Does not include weight of the wipe)

Keep hands clean and sanitary throughout the day!



EFFICACY STUDIES

BACTERIA

IN-VITRO TIME KILL STUDIES

Purpose – To determine how rapidly and effectively **Sani Professional Hands Instant Sanitizing Wipes** killed a variety of Gram negative and Gram positive microorganisms after a 15-second exposure.

Methodology – Fluid from the wipe was expressed aseptically and transferred to sterile incubator tubes. The tubes were subsequently inoculated with the broth culture of each test microorganism containing up to 10⁸ CFU/ml. After 15 seconds, the entire inoculated volume of **Sani Professional Hands Instant Sanitizing Wipes** was transferred to neutralizers. Serial dilutions were plated using standard plating techniques and percent reductions for each organism were calculated after incubation.

Conclusion – **Sani Professional Hands Instant Sanitizing Wipes** proved to be effective at killing all 32 microorganisms listed within a 15 second exposure.

Independent Laboratory: Mycoscience Labs, Willington, CT: June 28, 2004

CHART 1: PERCENT REDUCTION AFTER 15-SECOND EXPOSURE

Microorganism	Classification	ATCC#	% Reduction
<i>Acinetobacter baumannii</i> (multi-drug resistant)	Gram negative rod	19606	>99.999
<i>Aspergillus flavus</i>	fungi (mold)	9643	>99.999
<i>Bacillus megaterium</i>	Gram positive rod	14581	>99.999
<i>Campylobacter jejuni</i>	Gram negative rod	29428	>99.999
<i>Candida albicans</i>	fungi (yeast)	14053	>99.999
<i>Clostridium difficile</i> (vegetative)	Gram positive rod	9689	>99.998
Community Acquired Methicillin Resistant <i>Staphylococcus aureus</i> (CA-MRSA) [NARSA NRS384] [Genotype USA 300]			>99.999
Community Acquired Methicillin Resistant <i>Staphylococcus aureus</i> (CA-MRSA) [NARSA NRS123] [Genotype USA 400]			>99.999
<i>Corynebacterium diptheriae</i>	Gram positive rod	11913	>99.999
<i>Enterobacter aerogenes</i>	Gram negative rod	13048	>99.999
<i>Enterococcus faecium</i> (multi-drug resistant including Vancomycin)	Gram positive cocci	51559	>99.999
<i>Enterococcus faecalis</i> (Vancomycin, Streptomycin, and Gentamicin resistant)	Gram positive cocci	51575	>99.999
<i>Escherichia coli</i> (ESBL producing, multi-drug resistant, derived from clinical isolate, Klebsiella pneumoniae ATCC #14714)	Gram negative rod	BAA-196	>99.999
<i>Escherichia coli</i> (O157:H7)	Gram negative rod	11229	>99.999
<i>Escherichia coli</i> (O111:H8)	Gram negative rod	BAA-184	>99.999
<i>Klebsiella pneumoniae</i>	Gram negative rod	13883	>99.999
<i>Klebsiella pneumoniae</i> (NDM-1 Positive) [CDC 1000527]			>99.999
<i>Klebsiella pneumoniae</i> (carbapenem resistant)	Gram negative rod	BAA-1705	>99.999
<i>Listeria monocytogenes</i>	Gram positive rod	15313	>99.999
<i>Proteus mirabilis</i>	Gram negative rod	7002	>99.999
<i>Proteus hauseri</i> (<i>vulgaris</i>)	Gram negative rod	13315	>99.999
<i>Pseudomonas aeruginosa</i>	Gram negative rod	15442	>99.999
<i>Salmonella choleraesuis</i> serotype <i>typhimurium</i>	Gram negative rod	14028	>99.999
<i>Serratia marcescens</i>	Gram negative rod	14756	>99.999
<i>Shigella sonnei</i>	Gram negative rod	11060	>99.999
<i>Staphylococcus aureus</i> (MRSA)	Gram positive rod	33591	>99.999
<i>Staphylococcus aureus</i> (MRSA, Vancomycin tolerant)	Gram positive rod	700788	>99.999
<i>Staphylococcus epidermidis</i>	Gram positive cocci	12228	>99.999
<i>Streptococcus pneumoniae</i>	Gram positive cocci	33400	>99.999
<i>Streptococcus pyogenes</i>	Gram positive cocci	19615	>99.999
<i>Trichophyton interdigitale</i> (formerly <i>mentagrophytes</i>)	fungi (mold)	9533	>99.999
<i>Vibrio parahaemolyticus</i>	Gram negative rod	17802	>99.999





KILLS TOP FOODBORNE PATHOGENS

Sani Professional Hands Instant Sanitizing Wipes have been proven effective against the following foodborne pathogens:

BACTERIA & COMMON SYMPTOMS:	SOURCES:
<i>Campylobacter jejuni</i>* ATCC# 29428 Diarrhea, abdominal cramps, fever, and vomiting; diarrhea may be bloody.	Raw or undercooked poultry, unpasteurized (raw) milk, contaminated drinking water
<i>Escherichia coli</i> (0157:H7)* ATCC# 35150 <i>Escherichia coli</i> *(ESBL producing, multi-drug resistant, derived from clinical isolate, <i>Klebsiella pneumoniae</i> ATCC#14714) ATCC# BAA-196 <i>Escherichia coli</i> * ATCC# 11229 <i>Escherichia coli</i> (0111:H8)* ATCC# BAA-184 Severe diarrhea that is often bloody, severe abdominal pain, and vomiting	Undercooked ground beef, unpasteurized (raw) milk or juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as sprouts)
<i>Shigella sonnei</i>* ATCC# 11060 Diarrhea (often bloody), fever, and stomach cramps	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler
<i>Listeria monocytogenes</i>* ATCC# 15313 Fever, stiff neck, confusion, weakness, vomiting, sometimes preceded by diarrhea	Ready-to-eat deli meats and hot dogs; refrigerated pâtés or meat spreads; unpasteurized (raw) milk and dairy products; soft, unpasteurized cheeses (e.g., queso fresco, Feta, Brie, Camembert); refrigerated smoked seafood; raw sprouts
<i>Salmonella choleraesuis serotype typhimurium</i>* ATCC# 14028 Diarrhea, fever, abdominal cramps, vomiting	Eggs, poultry, meat, unpasteurized (raw) milk or juice, cheese, contaminated raw fruits and vegetables
<i>Vibrio parahaemolyticus</i>* ATCC# 17802 Vomiting, diarrhea, abdominal pain, bloodborne infection. Fever, bleeding within the skin, ulcers requiring surgical removal	Undercooked or raw seafood, such as shellfish (especially oysters)



*99.999% reduction of the microorganisms achieved within 15 seconds
Source: www.cdc.gov/foodsafety





ADDITIONAL INFORMATION AND TESTING

SAFETY

Repeated Insult Patch Test

Purpose – To determine the dermal irritation and sensitization potential of **Sani Professional Hands Instant Sanitizing Wipes**.

Methodology – Study was conducted using 216 subjects. The induction phase involved repeated exposure of the product at the same site on each subject three times a week for a total of nine applications. Ten to 14 days after induction, a challenge patch was applied to a virgin site on each subject for 24 hours. After 24 hours, the patch was removed and the site was evaluated for dermal irritation.

Conclusion – **Sani Professional Hands Instant Sanitizing Wipes** demonstrated minimal or no reaction which would cause dermal irritation or sensitization.

Independent Laboratory: Clinical Research Laboratories, Piscataway, NJ: June 11, 2004

SAFETY IN USE

Modified Safety In Use Test

Purpose – To evaluate the dermal irritation potential of **Sani Professional Hands Instant Sanitizing Wipes** under exaggerated use conditions following 25 repeated uses.

Methodology – A total of 25 human subjects completed the study. Each subject used one wipe on both hands for approximately 30 seconds. This was repeated 25 times with 5-minute intervals between uses. Subjects hands were evaluated at the end of 25 uses.

Conclusion – **Sani Professional Hands Instant Sanitizing Wipes** did not demonstrate any potential for eliciting dermal irritation in any of the 25 human subjects.

Independent Laboratory: Clinical Research Laboratories, Piscataway, NJ: May 13, 2004

FOODSERVICE INFORMATION AND TESTING

FDA Food Code Compliant

Meets the Food and Drug Administration (FDA) Food Code, Section 2-301.16.

NSF Nonfood Compounds Registration #151433 Category E3

This product is acceptable for use as a hand sanitizing product in and around food processing areas.

Kills Top Foodborne Pathogens

Tested 99.999% effective in 15 seconds against *Campylobacter jejuni*, *Escherichia coli* (0157:H7), *Listeria monocytogenes*, *Salmonella choleraesuis* serotype typhimurium, *Shigella sonnei* and *Vibrio parahaemolyticus*.



OTHER INFORMATION AND TESTING

Skin Moisturization

Sani Professional Hands Instant Sanitizing Wipes contains soothing Aloe and Vitamin E.

OSHA Bloodborne Pathogen Standard 29 CFR Part 1910.1030

Meets the specific handwashing standard 1910.1030 (d)(2)(iv).

Glove Use

It is recommended to allow hands to dry completely after using **Sani Professional Hands Instant Sanitizing Wipes** prior to applying gloves.

Shelf Life

Stability testing was conducted for purposes of establishing an expiration date for the unopened product. Current stability data supports a two-year expiration period from the date of bulk liquid manufacture.

Data on file

PRECAUTIONARY STATEMENTS

Flammable, keep away from fire or flame.

For external use only.

Do not use in or contact the eyes.

Discontinue use if irritation and redness develop.

If condition persists for more than 72 hours consult a physician.

Made in USA with domestic
and imported material



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saniprofessional.com