

Alpet® D2 is a ready-to-use, no-rinse, fast acting, food contact and non-food contact surface cleaner and sanitizer. It is highly evaporative and ideal for water sensitive equipment and dry environments. It leaves no unsightly residue, and is an effective sanitizer for those processors who can't use quat. The food processing industry has trusted **Alpet® D2 Surface Sanitizer** for years, and now it has even more claims and uses to help you reduce the risk of contamination in your facility.

Kills 99.999% of Bacteria & Viruses

- ► Same Reliable Formula (58% IPA/quat formula)
- ▶ Clean, Sanitize and Disinfect food contact and non-food contact surfaces with one product
- ► Ready-To-Use, no rinse required
- ▶ **70% Alcohol Formula** (62.5% ethanol / 7.5% isopropanol)
- ► Highly Evaporative and ideal for low moisture environments and water sensitive equipment
- 60 Second Kill on food contact surfaces, including rubber gloves*
- 10 Second Kill on non-food contact surfaces, including rubber footwear**
- Kills 99.999% of 8 tested pathogens as a food contact surface sanitizer
- ▶ **NSF Listed**, EPA Registered, Kosher, Pareve and Halal
- Approved under the Washington State Department of Agriculture Organic Food Program
- ▶ Now listed on the EPA's list of Disinfectants for Use Against SARS-COV-2
- Available as: one quart bottle with trigger sprayer, 5 gallon pail, and 50 gallon drum

Alpet® D2 Uses:

- Wet & Dry Productions Areas
- Freezers
- Control Panels
- Proximity Switches
- Tools
- Inside Electrical Panels

- Motors
- Thermometers
- Labelers
- Utensils
- Scales
- Belts