

Food  
Safe

Alkali

# A Food-Safe Germicide

## for Food and Food Ingredients

NIITAKA

Commercial Use  
Germicide/Bleach

# SaniChlor

—Sodium Hypochlorite—



5.5 kg

### Safe for Food and Food Ingredients

The food safe formula has a wide range of applications, from bleaching and disinfecting chopping boards and dish cloths to disinfecting fruits and vegetables.

\*Do not use for sesame bleaching.

### High Purity for Long-Lasting Effectiveness

Purified with precision filtration to remove almost all impurities and protect against loss of the active germicidal agent (available chlorine) over time.

### Extensive Product Range

SaniChlor comes in a 2.5 kg size for small commercial spaces, 5.5 kg for normal commercial spaces, and 20 kg for customers using in bulk.

Choose the size best suited to your needs.

\*BIB product includes a tap valve.



20 kg

2.5 kg

### Product Data

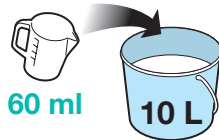
Product Name	SaniChlor 2.5 K (G-1)	SaniChlor 5.5 K (G-1)	SaniChlor 20 K BIB (G-1)
Packaging	2.5 kg × 6 units/case	5.5 kg × 3 units/case	20 kg (Bag-in-Box container)
Product Dimensions*	141 mm × 105 mm × 272 mm	206 mm × 132 mm × 293 mm	297 mm × 297 mm × 291 mm
Case Dimensions*	446 mm × 236 mm × 282 mm	423 mm × 219 mm × 297 mm	—
Stacking Limit	3 cases	3 cases	3 cases
Product Code	271060	271031	271002
JAN Code	4975657234435	4975657234114	4975657234350
ITF Code	14975657234432	14975657234111	—

\*Listed dimensions are design values for width × depth × height.

\*The appearance and labeling of this product may be altered without notice.

# Instructions for Use Always wear dishwashing gloves!

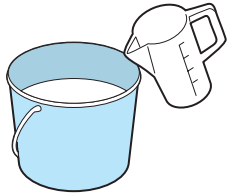
Available Chlorine  
**360 ppm**



Use a measuring jug to add 60 mL of undiluted product per 10 L of water

## Dish Cloths, Hand Towels

 **Precautions for Use** Use a plastic bucket.



- Prepare the diluted solution in a bucket.



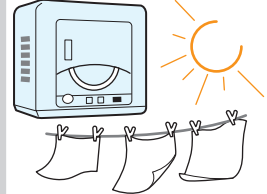
- Immerse the dish cloth.



- Leave for around 30 minutes.



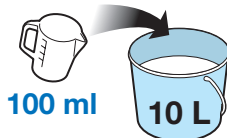
- Remove and rinse thoroughly with running water.



- Dry in the sun or in a dryer.

\*Heavy soiling should be removed with an initial wash.


Available Chlorine  
**600 ppm**



Use a measuring jug to add 100 mL of undiluted product per 10 L of water

## Chopping Boards

Bleaching eating utensils, nursing bottles, bowls, cleaning utensils, garbage cans, colanders, and tea stains

 **Precautions for Use**

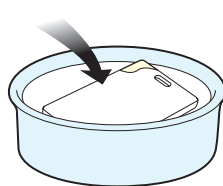
- Soak in a plastic container.
- Can cause discoloration of metals; do not use in a metal sink.



- Apply a neutral detergent to a scourer and scrub.



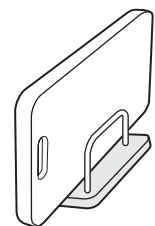
- Rinse thoroughly with running water.





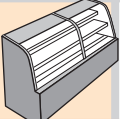

- Immerse the chopping board and leave for around 30 minutes.



- Remove and rinse thoroughly with running water.



- Allow to dry naturally.

Applications	Suggested Amounts	Instructions
<b>Disinfection of fruits and vegetables</b> 	35 mL in 10 L of water <b>Available chlorine: approx. 200 ppm</b> 	Immerse in the diluted solution for 5 minutes then rinse thoroughly with running water.
<b>Disinfection of refrigerators and utensil cabinets</b> 	20 mL in 10 L of water <b>Available chlorine: approx. 120 ppm</b> 	Soak a cloth in the solution, wring out the cloth of excess solution, wipe with the wrung out cloth, then blot with water.

### Precautions for Use

- Do Not Use on the Following  
(Colored or patterned fabrics, metal containers or implements, melamine eating utensils, lacquer ware, animal hair brushes)
- Always read the "Instructions for Use" and "Precautions for Use" printed on the product before use.

### Ingredients

- ◆ Acidity/Alkalinity Alkali
- ◆ Ingredients Sodium hypochlorite (6% at time of production)

2.5 kg and 5.5 kg sizes come in soft bottle containers and the 20 kg size comes in a bag-in-box container for reduced volumes of trash.



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