

NIITAKA**Products Guide**

Neutral

Disinfects

Phosphate-Free

SaniPlan

SaniPlan is a brand of cleaning agents for food processing plants.

SaniPlan

Commercial Use

Disinfecting Detergent for food processing plants

**Jokin
Senjozai****L**

Three product colors are used to avoid mix-ups and improper use (products in plastic containers only). Jokin Senjozai L: green, Jokin Senjozai LS: dark green, Jokin Senjozai AK: red.



20 kg BIB



20 kg

Simultaneously Cleans and Disinfects*

Features

Powerful disinfection

Contains quaternary ammonium salts for broad spectrum disinfection* of gram-negative bacteria, gram-positive bacteria, and fungi (molds and yeasts).

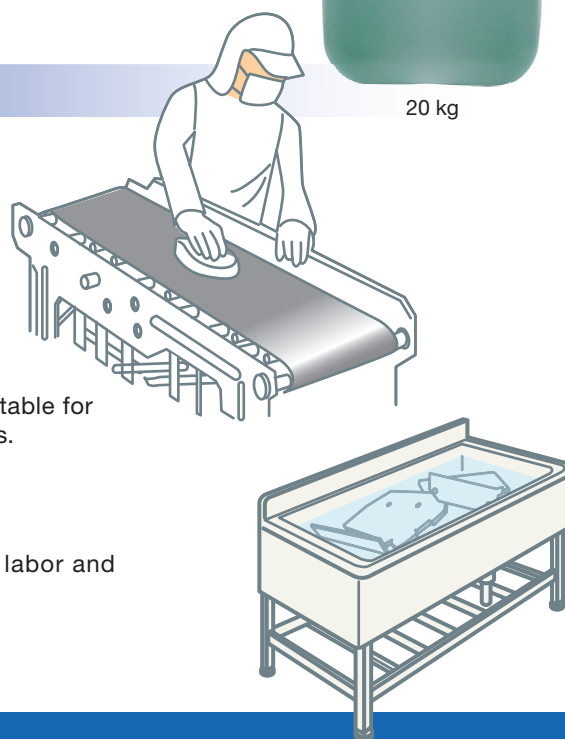
Use in a variety of locations

The neutral formula is kind to metals and other materials and is suitable for food processing equipment, work benches, and conveyor belt systems.

Saves time

Performs cleaning and disinfection* in a single step for reduces labor and cleaning times.

*Does not eliminate all germs.



Applications / Suggested Amounts

Applications	Cleaning and disinfection of food processing equipment, work benches, etc.
Suggested Amounts	Dilute 100- to 500-fold depending on the level of dirt and staining. (See reverse for dilution and washing instructions)

Ingredients Label, etc.

Acidity/Alkalinity	Neutral
Ingredients	Surfactants Quaternary ammonium salts Polyoxyethylene alkyl ethers Metal ion sequestrants

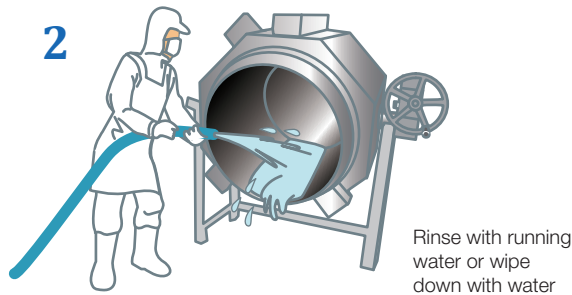
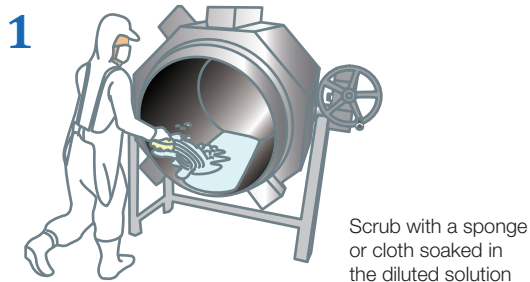
Product Data

Product Name	SaniPlan Jokin Senjozai L 20 K	SaniPlan Jokin Senjozai L 20 K BIB
Packaging	20 kg (plastic container)	20 kg BIB (Bag-in-Box container)
Product Dimensions	185 mm × 355 mm × 422 mm	294 mm × 295 mm × 287 mm
Stacking Limit	—	3 cases
Product Code	231301	231302
JAN Code	4975657410402	4975657410419

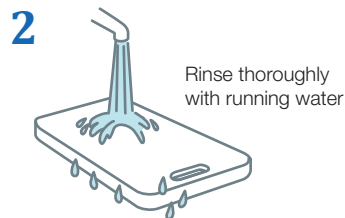
Listed dimensions are design values for width × depth × height.

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

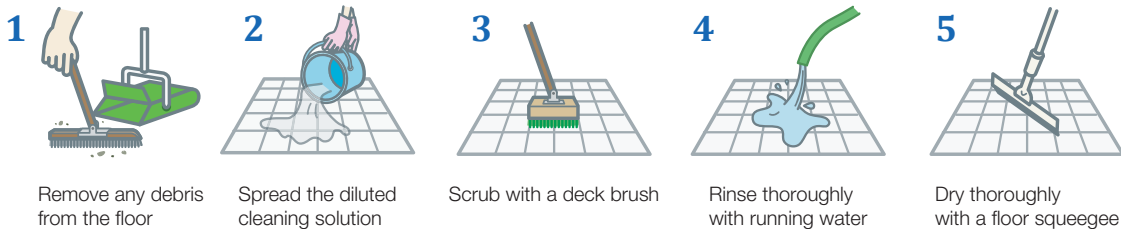
Cleaning food processing equipment and cooking equipment (100- to 500-fold)



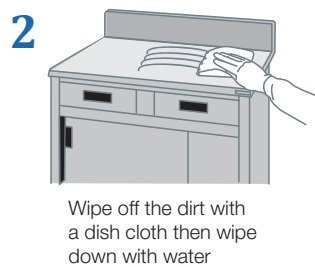
Cleaning food containers and cooking utensils (100- to 500-fold)



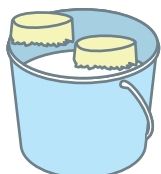
Cleaning floors, paneling, carts (100-fold)



Cleaning work benches, inside refrigerators, and showcases (300-fold)



Cleaning sponges and scourers (100-fold)



Massage the sponge or scourer immersed in the diluted cleaning solution then rinse with running water

Precautions for Use

- Always wear **rubber/nitrile dishwashing gloves!**
- Do not mix with other chemicals or cleaning agents.
- Always read the "Instructions for Use" and "Precautions for Use" printed on the product before use.

Diluting the Product

100× Dilution



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

300× Dilution



Use a measuring jug to add 33 mL of undiluted product per 10 L of water