



**EDEN'S BOUNTY™**

**MULTI-SAN™**

*Surface Cleaner and Sanitizer*

*Fruit and Vegetable Wash*

**KILLS 99.999% BACTERIA**

*The Safe Answer to Both Cleaning and Sanitizing*



Eden's Bounty Multi-San surface cleaner and sanitizer is a colorless, odorless, biodegradable instant sanitizer that kills 100 million bacteria in 30 seconds. It is effective against both gram positive and gram-negative bacteria and is totally free of chlorine and quaternary ammonium compounds. Multi-San is an EPA registered food contact surface sanitizer and is not only very effective for sanitizing any hard nonporous and food contact surfaces but it is also great for washing produce. Use on fruits and vegetables to make them cleaner and fresher.

Multi-San has triple action properties of cleaning, sanitizing and chelating, all in one product. The food grade ingredients and unique emulsifying agents of Multi-San do not produce carcinogenic by-products or free radicals. Multi-San treated fruits and vegetables maintain their original taste and flavor, and enhances their natural color. Multi-San is not soap and does not leave residue on the produce. Multi-San is so safe that the USA EPA has approved it as a no rinse sanitizer, which means it does not require potable water rinse after using on hard surfaces.

Multi-San has many uses, such as washing fruits and vegetables and misting on produce shelves to reduce shrinkage and bacteria build-up. It can be used for cleaning and sanitizing food contact surfaces, sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, salad preparation surfaces in kitchens, restaurants, dairies and food processing plants, as well as soft ice cream, juice and vending machines, breweries (does not reduce foam head). Multi-San helps eliminate the risk of food-borne infections.

Multi-San is available in convenient and easy to use 16 and 32 ounce spray bottles, one gallon replacement containers, 5-gallon pails, and 55-gallon drums.

# EDEN'S BOUNTY™

## MULTI-SAN™

### DIRECTIONS FOR USE

#### **Sanitizing – Food Preparation Areas:**

For use on sinks, drain and cutting boards, counter tops, forks, knives, dishes, utensils, and salad preparation surfaces in kitchens, restaurants, dairies and food processing plants.

Cleaning Step – 1. Flush surfaces with water to remove heavy soil. 2. Apply Multi-San with brush, foam, wiping with cloth, or low-pressure spray. 3. Rinse with potable water.

Sanitizing Step – 1. Apply Multi-San by immersion, flooding, or spraying. 2. Allow to completely wet surfaces for one minute or for a contact time specified by local and state sanitary codes. 3. Drain and allow sanitized surfaces to air dry.

#### **Sanitizing – Fruit and Vegetable Washing:**

1. Immerse fruits and vegetables in Multi-San cleaning solution and wash by gentle hand scrubbing with a brush, mesh pad, or by mechanical agitation in a tumble washer.
2. Repeat washing with fresh Multi-San solution if needed.
3. Thoroughly rinse cleaned fruits and vegetables with potable water to remove soil and cleaner residue.
4. Drain excess liquid.

#### **Sanitizing – Circulation Cleaning and Sanitizing of Equipment (Soft Ice Cream, Juice, and Vending Machines):**

Cleaning Step – 1. Flush system with clean, warm water. 2. Disassemble parts needing manual cleaning. 3. Assemble circulating parts. 4. Fill system to capacity with Multi-San solution. 5. Circulate for 5-10 minutes. 6. Drain.

Sanitizing Step – 1. Sanitize with a fresh Multi-San solution. 2. Fill equipment to capacity and re-circulate for 2-5 minutes. 3. Drain and allow to dry.

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EPA Est. No. 034637-OH-001

#### **Active Ingredients:**

Citric Acid.....	66.0%
Sodium dodecylbenzene sulfonate...	3.6%
Inert Ingredients.....	34.4%
	100.0%

Multi-San is a non-oxidizing sanitizer with rapid bacterial action on a broad spectrum of bacteria, yeast, and protozoa-cyst. It is active against both antibiotic sensitive and resistant bacteria.