



Sanitizer

Buckeye Eco Sanitizer is an economical concentrate. Use Buckeye Eco Sanitizer on washable hard, non-porous surfaces of: walls, floors, countertops, kitchen equipment, and other hard, non-porous surfaces made of: laminated surfaces, metal, plastic. Buckeye Eco Sanitizer has been cleared under 40 CFR 180.940 (a) for use on food processing equipment and utensils, and other food contact articles at a concentration of 150 – 400 ppm active.

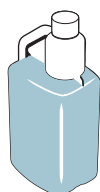
FEATURES

- Concentrated
- Can be used on hard, non-porous, food contact surfaces in a concentration of 150 – 400 ppm active
- EPA registered
- NSF Listed
- Kills 99.99% of Foodservice Germs *Escherichia coli*, *Salmonella enterica*, and *Listeria monocytogenes*
- No rinse sanitizer formula

Available in:



1.25 L
bags



0.95 L
squeeze
& pour
bottles



Nonfood Compounds
Program Listed (Category D2)
Registration #152683

1.25 L Bag Yield Rate

¼ oz./gal. (1:512) makes 169.3 gallons, which is equivalent to:



678
quarts

Each 4x1 case makes 2,709 end-use quarts

0.95 L Squeeze & Pour Yield Rate

¼ oz./gal. (1:512) makes 128.3 gallons, which is equivalent to:



513
quarts

Each 6x1 case makes 3078 end-use quarts



Directions for Use

Connecting 1.25 L Bags to Buckeye Eco Unit

1. Remove 1.25 L bag from carton.
2. To open the Buckeye Eco unit product compartment, depress the top of the unit with your fingers and pull the compartment down towards you with your other hand.
3. Align Buckeye Eco unit connector cap lugs with 1.25 L bag metering plug channels. Rotate clockwise to lock in place.
4. Fit 1.25 L bag neatly into product compartment with hose barb pointed downward.
**Ensure chemical line is not pinched.*
5. Close Buckeye Eco unit product compartment.

Dispensing Diluted Product into 32 oz. Trigger Spray Bottle

1. Use appropriate 32 oz. trigger spray bottle, and slide up over 5-inch discharge hose.
2. Push back lever to dispense cold water diluted product.
3. Once trigger spray bottle is filled (approximately 2 inches from top), release lever to avoid overfilling.

0.95 L Squeeze & Pour Bottles (S62) – User Instructions:

1. Use a dilution rate of ¼ oz. per gallon of cold water

Buckeye Eco Sanitizer Technical Specifications	
pH (conc.)	7.0 ± 1.0
pH ¼ oz./gal. (1:512)	7.0 ± 1.0
Specific Gravity	0.99 gr/ml
Weight/Gallon	8.25 lbs
Color	Colorless, Clear
Fragrance	No Fragrance Added

TO SANITIZE HARD, NON-POROUS, FOOD CONTACT SURFACES, FOOD PROCESSING EQUIPMENT AND OTHER HARD NON-POROUS SURFACES IN FOOD PROCESSING LOCATIONS, DAIRIES, RESTAURANTS AND BARS:

For sanitizing hard, non-porous surfaces of food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage and display equipment⁶ and other hard, non-porous surfaces. Prior to application, remove visible food particles and soil by a pre-flush, or prescrape and, when necessary, pre-soak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution. Articles too large for immersing, apply a use-solution of 1 oz. of **Buckeye Eco Sanitizer** per 4 gallons of water (200 ppm active quat) or equivalent dilution to precleaned hard, non-porous surfaces visibly wetting surfaces. Surfaces must remain visibly wet for at least 60 seconds followed by adequate draining and air drying. Do not rinse. Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a solution of 1 oz. of **Buckeye Eco Sanitizer** per 4 gallons of water (200 ppm active quat) or equivalent dilution for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse. Prepare fresh sanitizing solution daily or more often if the use solution becomes diluted or soiled. For mechanical applications, use-solution may not be reused for sanitizing applications but may be reused for other purposes such as cleaning. Apply to sink tops, counter tops, refrigerated storage and display equipment⁶ and other stationary surfaces by cloth, sponge or brush or coarse spray.

TO SANITIZE HARD, NON-POROUS, NON-FOOD CONTACT SURFACES: Add ¼ oz. of **Buckeye Eco Sanitizer** per gallon of water (or equivalent dilution) to sanitize precleaned hard, non-porous surfaces. Apply sanitizer use-solution with a cloth, mop, sponge, sprayer or by immersion, visibly wetting surfaces. For sprayer applications, use a coarse spray device. Spray 6 - 8 inches from surface. Do not breathe spray. Note: For sprayer applications, cover or remove all food products. Treated surfaces must remain visibly wet for 3 minutes. Wipe dry with a sponge, mop or cloth or allow to air dry. Prepare fresh solution daily or more often if solution becomes visibly diluted, cloudy or soiled



For more information about E62/S62, scan this code.



Buckeye International, Inc.

2700 Wagner Place • Maryland Heights • MO 63043 • 800.321.2583

www.buckeyeinternational.com