

# Product Bulletin

## QuatSan™

No-Rinse Sanitizer, Disinfectant,  
Cleaner & Mildewstat



Consult product label for complete application information.

**QuatSan** is an EPA registered sanitizer, disinfectant, cleaner and mildewstat for use in restaurants and bars, meat plants, beverage plants, dairies, and food processing locations. Designed for use on hard nonporous surfaces such as food processing equipment, utensils, dishes, glassware, silverware, counter tops, cutting boards, coolers, food processors, cutlery and much more. Yields a 150-400 ppm active quaternary solution when diluted at .75-2 ounces per 4 gallons of water. No subsequent potable water rinse is allowed. An essential product for foodservice operations. Effective against *Escherichia coli*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, MRSA, *Shigella dysenteriae*, *Listeria monocytogenes*, *Yersinia enterocolitica*, and more. Fungicidal against *Aspergillus niger*, and controls mold and mildew at 450 ppm (3 ounces per 5 gallons of water).

**New Dilution Flexibility!** This product may now be used in a dilution range of 150-400 ppm (.75-2 ounces per 4 gallons of water), allowing for more flexibility in usage rates and application strength.

**New Applications!** At 260 ppm (1.75 ounces per 5 gallons of water), this product may now be used for general cleaning and disinfection of hard surfaces.

**New Claims!** At 780 ppm (1 ounce per gallon of water), **QuatSan** can now be used for institutional laundry sanitizing. Further, residual bacteriostatic activity against odor causing bacteria in laundry may be obtained by using 10 ounces of this product per 100 lbs. of dry laundry. Kills HIV, MRSA, *Pseudomonas*, *Staphylococcus* and more in commercial and institutional laundry when used as directed.

### Directions for Use

The label for this product contains extensive and detailed directions for the use of **QuatSan** as a sanitizer in a variety of applications, including food processing facilities, meat plants, dairies, bakeries, beverage plants, restaurants and bars. The label also includes directions for general cleaning and disinfection of hard surfaces, mold and mildew control, and control of flies in drains and on hard surfaces. The label should also be consulted for a complete list of bacteria against which this product is effective, as well as precautionary statements, environmental hazards, physical or chemical hazards, first aid and storage and disposal requirements.

Please consult the product label before use and carefully follow all instructions and precautions.

### Safety Reminder

Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.



Scan this QR code with your smartphone  
to be directed to our web site



### Technical Specifications

Appearance	Red Liquid
Odor	Characteristic
Alkalinity (as NaOH)	None
pH (1% solution)	>7.0.
Foaming	Moderate
Flash Point	>200°F
Bulk Density	approx. 8.25 lbs./gal.
Solubility in Water	100%
Rinsing	Not Allowed
Phosphorous as P <sub>2</sub> O <sub>5</sub>	None
Quaternary Content	10.0%
Freeze/Thaw Stability	Complete

### Package Size Product Code

4x1 gal. case	#19541
2x2½ gal. case	#19525
5 gal. pail	#19505
55 gal. drum	#19555

Crown Chemical, Inc. • 4701 W. 136th Street • Crestwood, Illinois 60445  
toll free (800) 672-4065 • tel (708) 371-6990 • fax (708) 371-6992 • [www.crown-chem.com](http://www.crown-chem.com)