

SANIPALM™

E2* Hand Soap for Food Service and Food Processing Plants

This product is a high performance quaternary-based hand washing product for use in food processing plants and food handling establishments. Cleans hands gently but thoroughly. Contains cosmetic-grade surfactants, emollients and cleaning agents which produce thick, luxurious lather. As with all hand soaps, routine use prior to handling food or food processing equipment may help reduce bacterial cross-contamination.

*This product was E2 rated as a hand washing and sanitizing compound for meat and poultry processing plants under the USDA's former approval process for non-food compounds.

Directions for Use

This product is ready-to-use and should not be diluted. Simply wet hands, place enough product on hands to produce rich sudsing, then scrub hands, wrists, cuticles and under finger nails thoroughly. Continue scrubbing for 30-60 seconds, then rinse thoroughly. Repeat as necessary.

Safety Reminder

Consult product label and Safety Data Sheet (SDS) before use. SDS may be downloaded from www.crown-chem.com.



Technical Specifications

Appearance	Colorless Liquid
Odor	Characteristic
pH (full strength, 22°C)	<9.0
Foaming	High
Flash Point	None
Bulk Density (lbs/gal, 22°C)	8.50 ±0.1
Stability Range	40-100°F
Free Alkalinity (as Na ₂ O)	None
Solubility (in H ₂ O, 22°C)	100%
Quat Content	>20,000 ppm
USDA Rating	E2

Product Number

76141
76155

Packaging

4x1 gal. case
55 gal. drum