



Eco-Wipe™ Duo

PRODUCT DESCRIPTION Eco-Wipe™ Duo is an EPA registered, pre-moistened, single use cleaning and sanitizing wipe for use on lightly soiled, non-porous food contact surfaces.

Please see EPA Registered label 9480-13-1677 for use directions.

BENEFITS **Promotes Food Safety**

- ▲ 99.999% effective in 60 seconds against *Staphylococcus aureus*, *Escherichia coli*, *Shigella boydii*, and *Listeria monocytogenes* on hard, nonporous food contact surfaces
- ▲ For use in food processing facilities where dry cleaning is critical to your operation
- ▲ Eco-Wipe Duo has many applications from counter tops to processing equipment
- ▲ Leaves no harsh chemical residue

Convenient & Efficient

- ▲ Solution for sanitizing areas where water use is limited
- ▲ No mixing, measuring, or rinsing required

Eco-Wipe™ Duo

PROPERTIES Form.....absorbed liquid (wipes)
 Colorclear
 Odor alcohol-like
 100% solution pH 9.4

EPA Reg. No. 9480-13-1677

95 Pre-moistened Wipes per canister;
 Size of each wipe: 7.75 x 9.00 in. (19.7 x 22.9 cm)
 NET WT. 2.59 LB (1.17 KG)

ACTIVE INGREDIENTS:
 Didecyl dimethyl ammonium chloride0.023%
 Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆)
 dimethyl benzyl ammonium chloride 0.015%
OTHER INGREDIENTS: 99.962%
TOTAL:100.000%

This product is recommended for use in retail food establishments including: food processing plants, and other food service and food preparation settings where the control of the hazards of cross-contamination between treated surfaces is of primary importance.

FOR USE IN: Beverage Processing Facilities, Food Manufacturing Facilities, Food Packaging Facilities, Food Processing Facilities, Nutraceutical Production Facilities, Pharmaceutical Production Facilities, and Poultry/Meat/Seafood Packing Facilities

DISPENSING: Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. When not in use keep lid closed to prevent moisture loss.

DIRECTIONS FOR USE It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE HARD NON POROUS

FOOD-CONTACT SURFACES:

For Lightly Soiled Surfaces: Use an Eco-Wipe Duo wipe to clean the surface to be treated. Sanitize with additional Eco-Wipe Duo Wipes. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying Eco-Wipe Duo. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

Items may include: Appliances, Backsplashes, Conveyer belts, Counter tops, Cutting boards, Food trays, Food carts, Food preparation tables, Food manufacturing/processing equipments/ parts, Fridges, Mixers, Nonwood cutting boards, Nozzles, Probe portion of food thermometers, Ranges, Range tops and hoods, Reach-in refrigeration and freezer units, Scales, Slicers, Walk-in refrigeration and freezer units and Work tables.
 Exterior Surfaces of: Broilers, Cooking surfaces, Food mixers, Griddles, Grills, Ice machines, Pulpers, Ovens, Steam tables and other similar hard, nonporous food contact surfaces.

TO SANITIZE HARD NONPOROUS NONFOOD-CONTACT SURFACES:

Cleaning and Sanitizing Procedure: Use a Eco-Wipe Duo wipe to clean the surface to be treated. Sanitize surface with Eco-Wipe Duo wipes. Wipe enough for treated area to remain wet for 15 seconds. Let air dry. No rinsing required.

Display cabinets, doorknobs, drain boards, employee areas, garbage cans, faucets, floors, sinks, stall doors, telephones, tiled walls, toilet seats, and/or rims, towel dispensers, vanities, trashcans. 99.9% effective in 15 seconds against *Staphylococcus aureus* and *Enterobacter aerogenes*.

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment.

For cautionary and first aid information, consult the Safety Data Sheet (SDS) or product label.

STATEMENT OF ASSURANCE This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

A Letter of Guaranty as indicated in USDA's Sanitation Performance Guideline is available from your Ecolab representative.

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 St. Paul, MN 55102 USA · 1 800 392 3392
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| EPA PROOF IN PROCESS (PLEASE DATE AND INITIAL WHEN FINISHED) | | | | | | | | | | |
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| ROUND | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
| DATE | 09/20/17 | | | | | | | | | |
| Designer | | | | | | | | | | |
| Initials | KF | | | | | | | | | |

* When EPA art is finalized and going to print vendor put an * next to your initials.