



# Sanitizer • Disinfectant

## Food Processing Testimonials

"We use Alpet D2 quart sprayer and wipes in our processing areas because **Alpet D2 is the most effective product I have used in reducing microbe counts** and reducing cross contamination. We also use Alpet D2 on our lines, tables and conveyors. Load reduction extends the shelf life of our products. Alpet D2 is simply the best product I have used in these areas."

**Large Fresh Vegetable Processor**

"Alpet D2 surface sanitizer / disinfectant is used externally in our dry production areas and is standard for all our RTE areas. We also use Alpet D2 on gloves, control panels and selected equipment. We purchase Alpet D2 in 50-gallon drums and dispense from both the quart trigger sprayer and Best's wiping system. Alpet D2 is a one-of-a-kind product and **I am thrilled with the results. It is quick and convenient to use and dries rapidly.**"

Doug Craven, Corporate Sanitarian  
**Hormel Foods Corporation**

"Alpet D2 is used in a variety of ways here. As a general rule, **we use it wherever water cannot be used or where we want to prevent moisture** (electronically). There are basically two methods of cleaning, which are wash down or dry clean. All food processing equipment should be cleanable, but isn't, and dry cleaning just does not work well enough. Water and chemical applications work best. **Alpet-D2 gives us another option. We use it on water sensitive equipment such as motors, control panels, proximity switches, inside electrical panels, labelers, etc; all the items that just never look clean from dry cleaning.**

The alcohol evaporates, leaving surfaces looking clean, sanitized and moisture free, but is applied in wet form and really does a great job at removing oil, grease, egg or many other associated soil build-ups.

We have also adapted it for use in our peanut butter operation, where any moisture can cause microbial problems. Alpet-D2 allows us to remove oily peanut butter build up on a regular basis and sanitizes this equipment.

Most recently, we were in need of obtaining a solid method to sanitizing utensils, at batching and filling stations, such as thermometers and spatulas. Small bath-type sanitizing stations require constant refilling and monitoring, in order to provide adequate sanitizing during processing operations, and most of the time have the potential of becoming microorganism harborage sites. The sanitizing wiping system will allow us to use Alpet-D2. This will give us reassurance of good sanitizer at all times ... We have been using Alpet-D2 for a few years now and it has become one of our most widely used chemicals. We have adapted to using it in so many ways. **It has been one of the items used to bring our sanitation program to the next level.**"

Matthew C. Rosiek, Sanitation Superintendent  
**The Carriage House Companies, Inc.**

*Note: Always power down any electrical equipment prior to using this product*

1-888-225-3267

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