

# E2 HAND WASH

## SANITIZING HAND SOAP

**E2 HAND WASH** is an effective one-step cleaner/sanitizer for use in food processing plants and restaurants by personnel prior to handling food and/or food processing equipment. This formulation effectively reduces the bacterial flora of the skin. When tested via the Modified Available Chlorine Equivalent Concentration Test, it demonstrates equal sanitizing activity to 50 ppm of free chlorine against Staphylococcus aureus and Salmonella typhi.

**ONE-STEP** hand washing and sanitizing keeps it simple for you and your employees. NO NEED TO WORRY about employees forgetting to use the hand dip! Hands need not be washed prior to using **E2 HAND WASH**.

**USDA APPROVED** for use in all departments of federally inspected meat and poultry processing plants. Recommended for use by food handlers in all types of food processing plants and food preparation areas.

Effective in **HARD WATER**.

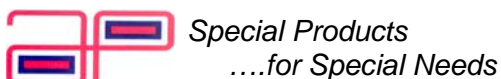
Formulated with skin conditioners for extra mildness.

COLOR: Pink	pH: 6.9
SPECIFIC GRAVITY: 1.009	WT. PER GALLON: 8.4

**FOR USE BY:** Poultry plants, Meat packing plants, Seafood processors, Vegetable processors, Bakeries, Beverage processors, Confectioners, Restaurants, Food handlers of every type.....

**ECONOMICAL:** At LESS THAN A PENNY per hand washing, why take chances? With **E2 HAND WASH** you can be SURE that your employees have clean and sanitized hands.

Available in 55 gallon drums or 4/1 gallon cases



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