

Purifect CLEANER & SANITIZER SPRAY

for fruits, vegetables and food contact surfaces



Purifect is free of V.O.C.s (volatile organic compounds)

Free of V.O.C.s means pollution free breathing indoors & in enclosed spaces.

Purifect does not alter organic food by chemical oxidation.

Oxidation can destroy nutrients and vitamins and produce cancer causing free radicals. Bacteria make up a tiny fraction of organic load of food. Most of the sanitizer is spent in oxidizing food. (Hypochlorite, chlorine dioxide, per-acetic acid, hydrogen peroxide & ozone work by oxidation).

Purifect shows the highest safety rating.

Purifect label is free of alert signal words such as caution, warning or danger that are used to underline the risks of using a product.

Purifect is a NO-RINSE sanitizer!

Safe to use sanitized dishes, utensils etc. without rinsing with water.

Purifect is colorless, odorless, biodegradable, shelf-stable & free of animal products.



Use Purifect for:

Surface sanitizing:
Counter tops, cutting boards, dishes, utensils, forks, knives, sinks, drains and salad preparation surfaces in kitchens, restaurants and dairy/food processing plants.

Circulation cleaning and sanitizing:
Soft ice cream, juice, and vending machines.

Produce washing:
Cleaning and washing fresh fruits and vegetables.

Triple Action
Cleans • Chelates • Sanitizes



Purifect targets bacteria, not organic food! Fast action & broad spectrum

Purifect kills 99.999% of both gram positive, gram negative bacteria, and Coronavirus in 30* seconds! Purifect also kills antibiotic resistant bacteria including aeromonas hydrophila, escherichia coli O157:H7, listeria monocytogenes, pseudomonas aeruginosa, salmonella typhimurium, shigella sonnei, vibrio cholerae, yersinia enterocolitica.*

*Evaluated by the AOAC suspension test.

Cleans and sanitizes food contact surfaces

Leaves fruits and vegetables naturally clean without residue

Purifect treated fruits and vegetables maintain their original taste and flavor while enhancing their natural color. Purifect is not soap and does not leave residue on fruits and vegetables that can ruin the taste.

Biodegradable and safe food grade ingredients

Compare Purifect with Other Sanitizers used on Fruits and Vegetables

Properties	Purifect	Bleach	Chlorine Dioxide	Peracetic Acid	Ozone
Sanitizing action	Yes	Yes	Yes	Yes	Yes?
Gentle Cleaning action	Yes	No	No	No	No
Shelf- stability	Excellent	Good	Poor	Good	Poor
Environmental safety	Yes	Yes?	Yes?	Yes	Yes?
Can destroy antioxidants, vitamins	No	Yes	Yes	Yes	Yes
Can alter organic nutrients	No	Yes	Yes	Yes	Yes
Can produce free radicals	No	Yes	Yes	Yes	Yes
Depletion on use	Minimal	High	High	High	High
Odorless	Yes	No	No	No	?
Noxious fumes	None	Yes	Yes	Yes	?
Corrosive	No	Yes	Yes	Yes	Yes
Ready-To-Use	Yes	No	No	No	No
Risk in Handling	None	High	High	High	?
Storage & transport hazard	Low	High	High	High	?

Foodborne Pathogens	Challenge Number of Virus & Bacteria Millions/ml	99.999 Percent Bacteria Killed 30 Seconds After Contact	
		Purifect	Hypochlorite 50ppm
Aeromonas hydrophila	33	✓	✓
Coronavirus	100	✓	ND
Escherichia coli	14	✓	✓
Listeria monocytogenes	13	✓	X
Norovirus	100	✓	ND
Pseudomonas aeruginosa	46	✓	X
Salmonella typhimurium	63	✓	X
Staphylococcus aureus	13	✓	✓
Shigella sonnei	21	✓	✓
Vibrio cholerae	84	✓	X
Yersinia enterocolitica	33	✓	X

Tested using the vitro suspension test. ✓ = Pass, X = Fail. Tests have also shown the ability of Purifect to kill protozoan cysts such as those of Giardia muris. ND=Not Done