



Introducing a Better Way to Sanitize

PURE is a new and revolutionary non-toxic surface disinfectant perfect for food manufacturing and service, healthcare and schools. PURE may be used around children, patients, workers and even in food preparation areas since it contains no toxins and does not have to be rinsed off after use.



Why PURE?

- No-rinse disinfectant/sanitizer in food service — studies have shown a 96% reduction in overall microbial counts as compared to a common Quat sanitizer on food prep surfaces and equipment
- Kills pathogens (E coli, Salmonella, Listeria, etc.) in 30 to 120 seconds
- 24 hour residual kill on food preparation surfaces, tables, serving trays
- NSF Listed food contact surface sanitizer (D2)
- No bleach! Uses non-toxic Silver Dihydrogen Citrate with a dual mode of action for killing bacteria, viruses and fungi

PURE Hard Surface: The Sustainable Advantage

- Ready-to-use, non-corrosive disinfectant formula powered by ionic silver and citric acid
- Formulated for ease of use with fast kill times, broad spectrum efficacy and residual protection
- Effective against multiple drug resistant organisms (MRSA, VRE, CRKP, NDM-1), HIV, Hepatitis B, Hepatitis C plus 25 other human pathogens
- EPA toxicity Category IV; does not require a signal word, first aid instructions or precautionary statements on the label
- Odorless and non-irritating formula ideal for use around patients and children
- Food contact surface sanitizer; no rinse required
- Contains no Volatile Organic Compounds (VOC), bleach, alcohol, ammonia, phosphates, or phenols
- Ingredients not considered hazardous by OSHA and none are listed on the California Proposition 65 list
- Manufacturing of PURE Hard Surface results in no waste by-products

Organism Kill Time

Pseudomonas aeruginosa	30 seconds	Vancomycin resistant Enterococcus faecium (VRE)	2 minutes
Salmonella enterica	30 seconds	Methicillin resistant Staphylococcus aureus (MRSA)	2 minutes
*HIV type 1	30 seconds	Community Associated Methicillin resistant Staphylococcus aureus (CA-MRSA)	2 minutes
*Rotavirus	30 seconds	Community Associated Methicillin resistant Staphylococcus aureus (CA-MRSA-PVL)	2 minutes
Human Coronavirus	30 seconds	Escherichia coli O157:H7	2 minutes
*Influenza A (H1N1) Swine Influenza A (H1N1)	30 seconds	Campylobacter jejuni	2 minutes
*Respiratory Syncytial Virus	30 seconds	CRE (Carbapenem resistant Enterobacteriaceae)	
*Adenovirus Type 2	30 seconds	Carbapenem resistant Escherichia coli	2 minutes
*Influenza A Avian Influenza A	30 seconds	Carbapenem resistant Klebsiella pneumoniae	2 minutes
*Hepatitis B Virus (HBV)	60 seconds	Carbapenem resistant Klebsiella pneumonia, NDM-1	2 minutes
*Hepatitis C Virus (HCV)	60 seconds	Acinetobacter baumannii	2 minutes
*Norovirus Murine Norovirus	60 seconds		
*Herpes Simplex Type 1	60 seconds		
*Rhinovirus	60 seconds		
*Polio Type 2	60 seconds		
Staphylococcus aureus	2 minutes		
Listeria monocytogenes	2 minutes		

*Contact times base upon EPA Stamped label dated August 3, 2011. Norovirus is the leading cause of infection outbreaks in U.S. hospitals according to a new published article in February issue of AJIC. Rotavirus is the most common cause of diarrhea in infants and young children (American Academy of Pediatrics).