

TECHNICAL BULLETIN

PURELL® Food Processing Surface Sanitizer

Product Description:

U.S. Environmental Protection Agency (EPA) registered, PURELL Food Processing Surface Sanitizer is a one-step sanitizer / disinfectant and cleaner designed to kill the most relevant pathogens at work, schools, daycare, and gyms. The 29.4% ethyl alcohol-based formula is effective against 48 microorganisms, with efficacy against 37 of those organisms in 30 seconds. Ideal for sanitizing food-contact, no-rinse hard nonporous surfaces, disinfecting hard, non-porous surfaces and sanitizing soft surfaces.

Please read product label for usage instructions.

Physical Properties

Appearance	Colorless
Fragrance	Citrus
Form	Liquid

Active Ingredient

Ethyl Alcohol, 29.4% w/w (CAS: 64-17-5)

EPA Registration Number

84150-3

Efficacy Testing – Timed, Exposure Kill Evaluation

Objective	Evaluate the antimicrobial effectiveness of the product <i>in vitro</i> .
Description of Tests	Testing was conducted in accordance with the U.S. Environmental Protection Agency guidelines in effect at the time for determining efficacy of sanitizers / disinfectants intended for use on dry inanimate surfaces.
Independent Laboratories	<ul style="list-style-type: none"> • MicroBioTest, A Division of Microbac Laboratories, Sterling, VA 20164 • Microchem Laboratory, Inc., Euless, TX 76040 • Accuratus Lab Services, Eagan, MN 55121

Test Results

Test Organisms Reference List		
Hard, Nonporous Surface Disinfection Pathogens		
Bacteria	Strain / ATCC No.	Contact Time
<i>Acinetobacter baumannii</i>	ATCC 19606	30 seconds
<i>Acinetobacter baumannii</i> Multi-drug resistant (MDR)	ATCC 19606	30 seconds
<i>Bordetella pertussis</i>	ATCC 12743	30 seconds
<i>Campylobacter jejuni</i>	ATCC 43451	30 seconds
<i>Escherichia coli</i> (E. coli)	ATCC 11229	30 seconds
<i>Enterobacter aerogenes</i>	ATCC 13048	30 seconds
<i>Enterococcus faecium</i>	ATCC 51559	30 seconds
<i>Klebsiella pneumoniae</i>	ATCC 4352	30 seconds
<i>Klebsiella pneumoniae</i> Carbapenem Resistant (CRE)	BAA-1705	30 seconds
<i>Listeria monocytogenes</i> (Listeria)	ATCC 49594	30 seconds
Methicillin-resistant <i>Staphylococcus aureus</i> (MRSA)	ATCC 33591	30 seconds
<i>Pseudomonas aeruginosa</i>	ATCC 15442	1 minute
<i>Salmonella enterica</i> (Salmonella)	ATCC 10708	30 seconds
<i>Staphylococcus aureus</i> (Staph)	ATCC 6538	1 minute
<i>Streptococcus pneumoniae</i> (Strep)	ATCC 6305	30 seconds
<i>Streptococcus pyogenes</i> (Strep)	ATCC 12344	30 seconds
Vancomycin Resistant <i>Enterococcus faecalis</i> (VRE)	ATCC 51575	30 seconds
<i>Vibrio vulnificus</i>	ATCC 27562	30 seconds
<i>Yersinia enterocolitica</i>	ATCC 9610	30 seconds
<i>Staphylococcus aureus</i> (use dilution)	ATCC 6538	5 minutes
<i>Pseudomonas aeruginosa</i> (use dilution)	ATCC 15442	4 minutes
Mold, Mildew & Fungi		
<i>Aspergillus niger</i> (Mold)	ATCC 6275	5 minutes
<i>Candida albicans</i>	ATCC 10231	30 seconds
<i>Trichophyton mentagrophytes</i>	ATCC 9533	30 seconds
Mycobacterium		
<i>Mycobacterium bovis</i> var. BCG (TB)	ATCC 35743	2.5 minutes
Viruses Enveloped		
2009-H1N1 Influenza A Virus (H1N1)	A/California/04/09	30 seconds
Influenza A virus (Flu Virus)	A/California/04/09	30 seconds
Avian Influenza H7N9	Strain wildtype A/Anhui/1/2013, CDC #2013759189	25 seconds

Test Organisms Reference List (Cont.)**Hard, Nonporous Surface Disinfection Pathogens**

Viruses Enveloped	Strain / ATCC No.	Contact Time
Avian Influenza H5N1	Strain VNH5N1-PR8/CDC-RG, CDC #2006719965	15 seconds
Herpes simplex virus type 1	ATCC VR-733, Strain F(1)	30 seconds
Human Coronavirus, Strain 229E	ATCC VR-740	30 seconds
SARS-CoV-2 (COVID-19)	USA-WA1/2020	10 seconds
Measles	ATCC VR-24, Strain Edmonston	30 seconds
Mumps	ATCC VR-1438, Strain Jones	30 seconds
Viruses Non-Enveloped		
Canine Parvovirus (Parvo)	ATCC VR-2017	30 seconds
Coxsackie virus type B3 (a cause of Hand Foot & Mouth disease)	ATCC VR-30, Strain Nancy	30 seconds
Enterovirus type D68 (a cause of Hand, Foot & Mouth disease)	ATCC VR-1825, Strain US/KY/14-18953	30 seconds
Murine norovirus (Norovirus)	MNV-G, Yale University	30 seconds
Feline Calicivirus (as surrogate for Norovirus)	ATCC VR-782	30 seconds
Polio Type 1 virus	ATCC VR-1562	30 seconds
Respiratory syncytial virus (RSV)	ATCC VR-26	30 seconds
Rhinovirus (a cause of the common cold)	ATCC VR-284	30 seconds
Rotavirus	ATCC VR-2018	30 seconds
Bloodborne Pathogens		
Human Hepatitis B virus (HBV)	Grimaud	30 seconds
Human Hepatitis C virus (HCV)	NADL	30 seconds
Human immunodeficiency virus Type I (HIV-1)	Strain IIB (B)	30 seconds

Food Contact Surface Sanitization Pathogens

Bacteria	Strain / ATCC No.	Contact Time
<i>Campylobacter jejuni</i>	ATCC 29428	1 minute
<i>Clostridium perfringens</i>	ATCC 13124	1 minute
<i>Cronobacter sakazakii</i>	ATCC 29544	1 minute
<i>Escherichia coli</i> (E. coli)	ATCC 11229	1 minute
<i>Staphylococcus aureus</i> (Staph)	ATCC 6538	1 minute
<i>Escherichia coli</i> O157:H7 (STEC Shiga toxin-producing)	ATCC 35150	1 minute
<i>Listeria monocytogenes</i> (Listeria)	ATCC 19117	1 minute
<i>Salmonella typhimurium</i> (Salmonella typhi)	ATCC 14028	1 minute
<i>Shigella dysenteriae</i> (Shigella)	ATCC 11835	1 minute

Non-Food Contact Surface Sanitization Pathogens

Bacteria		
<i>Enterobacter aerogenes</i> (liquid application)	ATCC 13048	10 seconds
<i>Klebsiella pneumoniae</i>	ATCC 4352	10 seconds
<i>Staphylococcus aureus</i> (Staph)	ATCC 6538	10 seconds

Soft Surface Sanitization Pathogens

Bacteria		
<i>Klebsiella pneumoniae</i>	ATCC 4352	30 seconds
<i>Staphylococcus aureus</i> (Staph)	ATCC 6538	30 seconds

Safety and Toxicity Testing

Objective	Evaluate the acute safety and toxicity of product formulation <i>in vivo</i> .
Description of Tests	Testing was conducted in accordance with the U.S. Environmental Protection Agency guidelines in effect at the time for determining acute toxicity of sanitizers / disinfectants intended for use on dry inanimate surfaces.
Independent Laboratories	Stillmeadow, Inc., 12852 Park One Drive, Sugar Land, TX 77478
Test Results	
Acute Oral Toxicity*	Meets EPA requirement for Category IV rating (greater than 5000 mg/kg).
Acute Dermal Toxicity*	Meets EPA requirement for Category IV rating (greater than 5000 mg/kg).
Acute Inhalation Toxicity*	Meets EPA requirement for Category IV rating (greater than 2 mg/liter).
Acute Eye Irritation	<u>EPA Testing Guideline: OCSPP 870.2400</u> Meets EPA requirement for Category IV rating (minimal effects clearing in less than 24 hours). Under the conditions of the test, the product did not produce eye irritation.
Acute Dermal Irritation	<u>EPA Testing Guideline: OCSPP 870.2500</u> Meets EPA requirement for Category IV rating. Under the conditions of the test, the product did not produce skin irritation.
Skin Sensitization*	Meets EPA requirement as a non-sensitizer for Category IV rating.
* The ingredients in this product are generally regarded as safe (GRAS) and toxicity testing was not required for registration of this product.	

Product Stability Testing

Objective	Determine if the product meets the performance requirements over the desired five-year product shelf life.
Description of Tests	Stability Study to measure the properties of product over time (on shelf, unopened, opened). Using standardized test methods defined by the EPA and other international standards, testing was completed under accelerated (54°C) for 4-weeks and real time (25°C) conditions for five years.
Test Conclusions	
This product has met the requirements necessary to show that the product is stable for a minimum of five years of shelf life if stored in accordance with label instructions.	

Surface Compatibility Testing

Objective

Determine product compatibility with common surfaces after extended and repeat contact exposures.

Description of Tests

- Compatibility studies measure the effects of product on the properties of common surfaces. Using a standardized test methodology, many different hard and soft surface materials were exposed to the product under a worst-case simulated use condition, equivalent to approximately one year of extreme use. Where applicable, test materials were soaked in PURELL Surface Sanitizer and other commercially available surface sanitizers / disinfectants for comparison for up to 12 cycles in “use dilution”. 1 cycle = 20 hrs. static soak followed by 2-4 hr. air dry at room temperature
- 12 cycles simulate ~1300 to 1500 exposures or one year (3-4x day) with a 10-minute contact time

For handheld electronics, the device was directly sprayed and allowed to stand for 5 minutes before wiping. This test was repeated 50 times.

Test Conclusions

- Testing has demonstrated this product is compatible with many common hard and soft surface materials, including:

Category	Material
Metals	Stainless Steel 316, Stainless Steel A2 and Brushed Bronze
Plastics	PVC Type 1, PET, HDPE, Vinyl Tile, Acrylic and Polycarbonate
Rubber	EPDM and Natural
Ceramic	Porcelain Tile
Soft Surfaces	*Cotton, Polyester, Polyamide, and Nylon blended fabrics, Urethane Foam, High Density Foam, EVA Foam, and various Vinyl Fabrics
Natural Stone	Sealed granite, **Quartz (polished and unpolished)
Exercise Equipment	Life Fitness Cross Trainer 95X with LCD console
Handheld Electronics	LG (V30), Google (Pixel 2), Apple (iPhone 8), Samsung (Galaxy S8, Galaxy Note8), ***Motorola (Moto Z2), Microsoft (Surface 3)

*Some dyes may bleed color ** May cause slight color change on unpolished quartz ***Some cosmetic discoloration with no loss of functionality

Recommendations

- For best results, always test in a small inconspicuous area before broad application.
- Wood and metal surfaces coated with alcohol soluble finishes, such as varnish, shellac, linseed oil and some powder coatings should be avoided. *Note: Wax or modern polyurethane finishes are not alcohol soluble and do not present incompatibility concerns.*
- Not recommended for repeat use on marble, untreated copper, brass, and aluminum surfaces.
- Spray handheld devices (cellphones/tablets) lightly and avoid open ports. Verify compatibility with other manufacturers and models.
- Not recommended for use on natural leather surfaces. *Note: Synthetic vinyl fabrics, such as Naugahyde® have shown no incompatibility issues during testing.*

Cleaning Capability Testing

Objective	Evaluate cleaning performance compared to leading cleaning, sanitizing and disinfecting products found in professional and retail markets.
Description of Tests	<p>Cleaning Study to measure the effectiveness of soil and organic matter removal from common surfaces. Standardized test methodology used to provide numerical evaluation (0 to 100) of a product's capability in removing/cleaning five difficult soils from common surfaces.</p> <p>Data compared cleaning capability of products on five difficult soils (blood, coke, ketchup, salad dressing, and syrup) applied to four common surfaces (ABS plastic, Formica, stainless steel, vinyl composite). Data was generated for this product in addition to six leading competitive products.</p>
Independent Laboratories	Sterling Laboratories, Toledo, Ohio (Study Nbr. 14261FM29)

Test Conclusions

All products had statistically equivalent cleaning performance for the respective soil and surface combinations.

Allergen Removal Testing

Objective	Evaluate removal of allergen proteins from textured HDPE and stainless-steel surfaces.
Description of Tests	Creamy peanut butter (0.5 g) was spread onto a 3"x3" surface area on a textured HDPE or stainless-steel surface. One spray of product was applied to the surface and wiped for 5 strokes with a Chicopee towel wipe. Untreated, treated, and water treated surfaces were swabbed and evaluated for protein allergens by ELISA.

Test Results

On a stainless-steel surface, treatment with PURELL Food Processing Surface Sanitizer significantly reduced the peanut allergen protein. On a textured HDPE surface, treatment with the Food Processing Surface Sanitizer significantly reduced the peanut allergen protein.

Test Conclusions

Food Processing Surface Sanitizer when used according to the label instructions, can be used as part of an allergen management program to help remove soil containing food allergen proteins from hard, non-porous surfaces. However, a customer is responsible for any validation and verification of their food safety plan and allergen management program.