Food Processing

sanitation made simple™

FP PRO™

PROTECT YOUR BRAND®

- Cleaning & sanitation solutions
- Eliminate foodborne pathogens
- Support efforts with GFSI, FSMA, SQF, BRC, HACCP, etc.
- Local training, service, and support

HIGH PERFORMANCE PRODUCTS

For over 60 years Spartan has earned wide recognition for its high quality, high performance products. Spartan Research and Development Laboratories are GLP compliant (Good Laboratory Practices). FDA (Food & Drug Administration) regulated products are manufactured in CGMP production facilities (Current Good Manufacturing Practices). All products are extensively field tested to meet the ever-changing needs for improved sanitation in the food industry. Spartan products are so good, they're guaranteed!

Energy Efficient

- Spartan's cleaners, degreasers and sanitizers perform well in hot, warm, or cold water

Compliance with Regulations

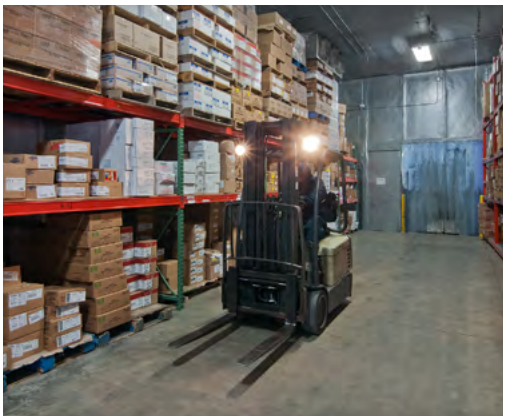
- Production facility FDA Registered
- Products are developed to assist compliance with the Food Safety Inspection Service (FSIS), Food Quality Protection Act, FDA Food Code Book, OSHA, and other guidelines

Economical

- Right products combined with training minimizes labor
- Focus on in-use cost
- Application-specific dispensing systems

Employee Training

- Charts, videos, and product applications
- CompuClean® Sanitation Management Software
- CleanCheck® Training Program
- 9 step sanitation training program



Technical Support

- 70 highly-trained Spartan Regional Managers are readily available for field support
- Validate cleaning with ATP units, which use bioluminescence to verify and validate that a surface has been cleaned. ATP units are available for a discount through Hygiena (www.hygiena.net).
- We can help make sure your Sanitation Program is in compliance with third-party audits (SQF, BRC, AIB, etc.)

Environmental Commitment

- Conform to or surpass strict guidelines of the EPA Clean Water Act
- Spartan products are packaged in recyclable, reusable, and/or disposable containers

Recent reports of E. coli, salmonella, listeria, cryptosporidium, and cyclospora outbreaks in the meat, poultry, vegetable, and fruit processing industries have resulted in tragic loss of life, serious public concern, and tremendous loss of profits.

This situation presents a new paradigm for food processors... the need to implement more effective food safety functions and comply with FDA and other performance-oriented standards, such as the Hazard Analysis and Critical Control Points (HACCP) Systems, that regulate the meat and poultry industries while maintaining minimal operating costs.

Spartan's Food Plant Sanitation Program includes all the essential elements needed to ensure a clean, sanitized facility. It provides products, equipment, appropriate procedures, and worker-hygiene visual aids to prevent direct product contamination or adulteration and assist the elimination of foodborne bacteria.

FOAMING CAUSTIC/ALKALINE

Chlorinated Degreaser • pH 13.0–13.5 • 3–6 oz/gal

Heavy-duty alkaline cleaner fortified with bleach.

308060	308055	308030	308015	308005	308004
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Chlorinated Plus® • pH 13.5–14.0 • 1–6 oz/gal

Ultra heavy-duty alkaline cleaner fortified with bleach.

307460	307455	307430	307415	307405
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**

DFP-32® • pH 12.4–12.8 • 4–26 oz/gal

Economical, all purpose cleaner.

300860	300855	300830	300815	300805	300804
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Foaming Caustic Cleaner FP® • pH 14.0 • 1–12 oz/gal

High-alkaline, high-foam, removes fat, dissolves protein, removes carbonized and greasy soils.

317960	317955	317930	317915	317905
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**

Inspector's Choice® • pH 13.0–13.5 • 3–6 oz/gal

High-foam, synthetic detergent removes grease, animal and poultry blood and fat.

304560	304555	304530	304515	304505	304504
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

LOW-FOAM CAUSTIC/ALKALINE

Caustic Cleaner FP® • pH 14.0 • 1–12 oz/gal

High-alkaline, low-foam. Removes fat, dissolves protein, and removes carbonized and greasy soils.

318960	318955	318930	318915	318905	318904
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

High Performance Alkaline FP • pH 14.0 • 1–6 oz/gal

Highly concentrated versatile alkaline detergent used for brewery cleaning (brew kettles, fermenters, conditioning tanks, and filters), fryer boil-out, smokehouses, and CIP/COP equipment. Effective at removing baked-on soils.

312660	312655	312605
275 gal	**55 gal**	**5 gal**

LFC® • pH 13.0–14.0 • 2–6 oz/gal

Low-foam alkaline and sodium hypochloride-based product. Removes stains and protein.

307560	307555	307530	307515	307505	307504
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

ACID CLEANERS

Acid Blend FP® • pH < 1.0 • 1–6 oz/gal

Nitric phosphoric acid blend used for passivation and to remove inorganic deposits from tank surfaces. Fragrance and dye-free. Removes hard water deposits and alkaline/caustic residue. Low-foam.

312455	312405
55 gal	**5 gal**

Foaming Acid Cleaner FP® • pH < 1.0 • 1–10 oz/gal

Concentrated phosphoric acid cleans mineral deposits, protein, and hard water scale. High-foam.

308160	308155	308130	308115	308105
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**

High Acid Cleaner FP® • pH < 1.0 • 1–10 oz/gal

Highly active phosphoric-based product. Removes mineral deposits, alkaline residue, etc. Low-foam.

308260	308255	308230	308215	308205	308204
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

High Acid Cleaner FP® Phosphate Free • pH < 1.0 • 1–10 oz/gal

Excellent for CIP cleaning and neutralizing applications. Complies with state phosphate regulations.

309560	309555	309530	309515	309505	309504
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

GENERAL PURPOSE

Tough on Grease® • pH 11.7–12.3 • 12 oz/gal

Water-soluble cleaner/degreaser featuring Polemic Technology to safely remove petroleum grease.

203465	203460	203455	203430	203415	203405	203404
330 gal	**275 gal**	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Peroxy Protein Remover, Cleaner & Whitener • pH 2.0–3.0 • 1–12 oz/gal

Hydrogen-peroxide-based cleaner removes blood and blood stains from food prep surfaces. Brightens grout.

382160	382155	382130	382115	382105	382104
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

KEY

Bakery	Dairy
Beverage	Egg Washing
Brewery	General Food Products
CIP Applications	Meat/Poultry

HARD SURFACE SANITIZERS

Acid Sanitizer FP® • pH < 1.0 • 1 oz/4 gal

Concentrated phosphoric acid, quat-based formula cleans and sanitizes surfaces. No-rinse. EPA Reg. No. 10324-67-5741.

315460	315455	315430	315415	315405	315404
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

PAA Sanitizer • pH < 1.0 • 1:20–1:768

Peroxyacetic-acid-based sanitizer. Can be used to sanitizer unprocessed fruits and vegetables. EPA Reg. No. 63838-1-5741.

312755	312705	312700
52 gal	**4.7 gal**	**2.5 gal**

Sani-T-10 *Plus*® • pH 7.5 • 0.75–1 oz/4 gal

Quat-based sanitizer. No-rinse sanitizing range of 150 ppm to 400 ppm. EPA Reg. No. 10324-117-5741.

315960	315955	315930	315915	315905	315904
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Sani-Tyze® • pH 6.0–8.0 • Straight

Food contact surface sanitizer. Ready-to-Use. EPA Reg. No. 10324-107-5741.

319503
1 qt x12

SparCHLOR® • pH 12.5–13.0 • 1–5 oz/gal

Liquid chlorinated sanitizer. EPA Reg. No. 5741-20001.

309060	309055	309030	309015	309005	309004
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

SKIN CARE

Lite'n Foamy® E2 Sanitizing Hand Wash • pH 4.0–6.5 • Straight

Foaming, sanitizing hand wash for food services, processing, and handling areas.

333955	333904
55 gal	**1 gal** x4

Lite'n Foamy® E3 Hand Sanitizer • pH 4.0–6.5 • Straight

Foaming hand sanitizer for food services, processing, and handling areas.

334055	334004
55 gal	**1 gal** x4

3-SINK SYSTEM PRODUCTS

Blue-Glo™ • pH 6.5–7.5 • 0.25 oz/gal

Premium pot and pan detergent concentrate quickly breaks up and removes grease and other food soils.

311165	311155	311130	311115	311105	311104	311103
330 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4	**12 qt** x12

Golden-Glo™ • pH 7.0–8.0 • 0.25 oz/gal

Heavy-duty, lotionized hand dish washing concentrate.

300065	300055	300030	300015	300005	300004	300003
330 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4	**12 qt** x12

Sani-T-10 *Plus*® • pH 7.5 • 0.75–1 oz/4 gal

Quat-based sanitizer. No-rinse sanitizing range of 150 ppm to 400 ppm. EPA Reg. No. 10324-117-5741.

315960	315955	315930	315915	315905	315904
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

SparClean® Pot and Pan Detergent • pH 7.5–8.0 • 0.25 oz/gal

Manual dish detergent that quickly penetrates and emulsifies baked-on grease and food.

765605	765604	765603
5 gal	**1 gal** x4	**12 qt** x12

SparClean® Super Suds • pH 6.5–7.5 • 0.25 oz/gal

Liquid manual dish detergent with long-lasting, thick suds. Fortified with aloe to leave hands soft.

764855	764805	764804	764803
55 gal	**5 gal**	**1 gal** x4	**12 qt** x12

DRAIN MAINTENANCE, WASTEWATER TREATMENT, & ODOR CONTROL

Consume® Drop-in-a-Drain • pH 6.5–8.5

Single-dose natural drain treatment.

320500
336 pk.

Consume® LIQ • pH 8.0–9.0

Liquid wastewater treatment.

310265	310255	310230	310215	310205
330 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**

Consume® POW • pH N/A

Powdered wastewater digester.

310405	310505
Bulk	**Packets**

EGG WASHING

Eggs-So-Clean® Egg Washing Compound • pH 13.5 • 0.5 oz/gal

Washing compound for egg shell washing.

312960	312955	312905
275 gal	**55 gal**	**5 gal**

Eggs-So-Clean® pH Booster • pH 14.0 • 1 oz/100 gal

25% caustic solution to ensure pH of eggs is complaint with HACCP.

312555	312505
55 gal	**5 gal**

FLOOR CLEANERS

Industrial Pathmaker® • pH 11.0–12.0 • 1–12 oz/gal

Low-foam detergent. Industrial strength.

008765	008760	008755	008730	008715	008705	008704
330 gal	**275 gal**	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Pathmaker® • pH 12.1–12.4 • 2–13 oz/gal

Concentrated low-suds cleaner designed specifically for use with automatic floor scrubbing equipment.

008565	008560	008555	008530	008515	008505	008504
330 gal	**275 gal**	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

SC-200™ • pH 13.4–13.9 • 4–12 oz/gal

High alkaline, heavy-duty industrial cleaner.

220060	220055	220030	220015	220005	220004
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

SNB-130® • pH 13.3–13.7 • 1.5–12 oz/gal

Non-butyl, extra-heavy-duty detergent degreaser formulated for use in industrial and institutional facilities.

213060	213055	213030	213015	213005	213004
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

SPECIALTY PRODUCTS

PRO-Vention™ • pH < 2.0 • 1 oz/5.7–7 gal

Peroxyacetic acid-based, food-grade antimicrobial solution developed for use in Federally Inspected meat, poultry, and seafood processing locations.

383355
53 gal

Foam Additive FP® • pH 7.5–8.5 • 1–12 oz/gal

Foam increaser.

310903
12 qt x12

Food Grade Machinery Lubricant • pH N/A

Lubrication for food processing equipment and machinery.

652500
20 oz x12

Freezer Cleaner FP® • pH 6.0–8.0 • Straight

Solvent detergent blend removes dirt, grim, fat, and grease down to -20° F.

312855	312815	312805	312804
55 gal	**15 gal**	**5 gal**	**1 gal** x4

Fryer Cleaner FP • pH 14.0 • 1:64–1:10

Heavy-duty, high-alkaline, low-foam. Dissolves baked-on carbon.

319160	319155	319105
275 gal	**55 gal**	**5 gal**

Green Solutions® Industrial Cleaner • pH 9.0–10.0 • 1–128 oz/gal

Non-toxic, heavy-duty liquid cleaner.

350660	350655	350630	350615	350605	350604
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

GS High Dilution Disinfectant® 256 • pH 6.5–7.5 • 0.5 oz/gal

Fragrance-free and dye-free disinfectant for biosecurity program / vehicle wash.

350860	350855	350830	350815	350805	350804
275 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

metaquat® • pH 12.8–13.1 • 2–6 oz/gal

EPA Registered disinfectant. At 6 oz/gal effective against *Listeria monocytogenes* and *E-Coli* 0157:H7. At 2 oz/gal effective against *Salmonella entereca*. EPA Reg. No. 5741-12

101365	101355	101330	101315	101305	101304
330 gal	**55 gal**	**30 gal**	**15 gal**	**5 gal**	**1 gal** x4

Oven & Grill Cleaner • pH 13.5–14.0 • Straight–12 oz/gal

Removes baked-on grease, carbon, and food deposits from ovens, grills, drip pans, and deep fat fryers.

300430	300415	300404
30 gal	**15 gal**	**1 gal** x4

DISPENSERS & DILUTION CONTROL

UB Selecto • #920600

Multi-purpose sprayer and foamer. The UB Selecto comes with a 50 ft, 1/2 diameter hose and a foam/spray wand. Rugged, machined polypropylene. Choose from spray or foam applications remotely. Foam clean, rinse, and sanitize using two different chemicals.

ChemSelect® • #908000

Wash/Rinse/Sanitize Dispenser for use in meat rooms, food processing and industrial applications.

Foam-It® 20 • #991700

20 gallon portable foam cleaning system applies thick, clinging foam solution to vertical and horizontal surfaces. Equipped with 30 feet of 3/4 inch discharge foam hose. Weighs only 56 lbs and is easy to operate.

Foam Gun Model #481 • #997300

This portable foam gun is an excellent application tool for cleaners, degreasers, and sanitizers. No guesswork for proper dilutions, color-coded metering tips provide a sure concentration, so no product is wasted.

SpartaSprayer 3.0 • #997502

The SpartaSprayer 3.0 is a compact, manual pump-up sprayer with maximum portability for small jobs and spot cleaning. A comfortable grip handle with trigger provides quick on/off control. The 1.5 liter tank features Viton seals for chemical compatibility and easy visibility of product levels.

SinkMaster • #904700

Stainless 3-sink system that dispenses detergent and sanitizer.

Push 3 Sink System • #905900

Dispenses 1 oz per push.

Auto Drain

Accurately and automatically dispense Consume® LIQ for economical drain and grease trap treatment.

- **AC:** #920600
- **Battery:** #920600

Lite'n Foamy® Dispensers

For use with Lite'n Foamy hand soaps. 1000 ml removable reservoir is easy to clean and refill.

- **Push Dispenser:** #975600 (White), #975700 (Black)
- **Touch-Free Dispenser:** #977200 (White), #977300 (Black)

Other Dispensing Units

Doorway sanitizing units help to provide a barrier to limit contaminants in processing plants. Heavy-duty foam units help clean efficiently and effectively. Contact your Spartan Regional Manager for more information about these or any other dispenser needs you may have.

TRAINING MATERIALS & SANITATION TOOLS

Chemical Safety Chart • #985100

Bilingual 16.5” x 24.25” laminated chart provides safety information for using acid alkaline, and chlorine-based products.

Food Service Cleaning & Sanitizing Schedule • #989300

Bilingual 23” x 23” laminated wall chart.

Daily Meat Room & Poultry Sanitizing Schedule • #989400

Bilingual 17” x 23” laminated wall chart.

3-Sink System Procedures Chart

Proper procedures for using a 3 Sink System.

- **Blue-Glo:** #969300
- **Pot & Pan Detergent:** #969700
- **SparClean® Super Suds:** #987900

PAA Sanitizer Fruit and Vegetable Wash Chart • #970500

Continuous Spray and Submerge procedures for using PAA Sanitizer for fruit and vegetable wash.

ChemSelect Procedures Chart • #914400

Procedures for using ChemSelect.

Cutting Board/Table Cleaning Procedures Chart • #914500

Procedures for cleaning cutting boards/tables using ChemSelect.

Wash Hands Sticker • #968300

Hand Washing Procedures Chart

- #996700

3-Sink Fill Line Stickers

- **Wash (Super Suds):** #918200
- **Wash (Pot & Pan Detergent):** #918201
- **Rinse:** #918202
- **Sanitize (Sani-T-10® *Plus*):** #918203
- **Water:** #987800
- **Wash (Blue-Glo):** #918204

3-Sink System Sanitation Schedules

Four frequency of cleaning sanitation schedules for the grocery industry.

- **Set of 4:** #925305
- **Deli/Bakery:** #925301
- **Produce:** #925302
- **Seafood:** #925303
- **Meat:** #925304

Food Processing Training Cards • #470000

Color-coded, bilingual cards simplify training and address standardization and safety issues. Heavy-duty laminate provides durability and resistance to acid and caustic products. Easy to read and follow.

Quat Disinfectant Test Strips • #994900

Test dilution with all Spartan quat-based disinfectants (200–1500 PPM).

Quat Sanitizer Test Strips

- #983800

Test dilution with all Spartan quat-based sanitizers (50–400 PPM).

Insta-Test Strips • #993800

Provides in-use PPM of peracetic acid solution (10–160 PPM).

pH Papers/Spectral 1-14

- #995300

Determines pH of cleaning solution.

Chlorine Test Papers

- #984900

Provides in-use PPM of chlorine sanitizing solution (10–200 PPM).

High Range QAC Test Kit

- #994901

Tests QAC using the Direct Reading Titrator method (0–1000 PPM, 0–5000 PPM with dilution).

FOOD PROCESSING AT A GLANCE

Foaming Caustic/Alkaline

- Chlorinated Degreaser (3080)
- Chlorinated Plus® (3074)
- DFP-32® (3008)
- Foaming Caustic Cleaner FP® (3179)
- Inspector's Choice® (3045)

Low-Foam Caustic/Alkaline

- Caustic Cleaner FP (3189)
- High Performance Alkaline FP® (3126)
- LFC® (3075)

Acid Cleaners

- Acid Blend FP® (3124)
- High Acid Cleaner FP® (3082)
- High Acid Cleaner FP® Phosphate Free (3095)
- Foaming Acid Cleaner FP® (3081)

General Purpose

- Tough on Grease® (2034)
- Peroxy Protein Remover, Cleaner & Whitener (3821)

Hard Surface Sanitizers

- Acid Sanitizer FP® (3154)
- PAA Sanitizer (3127)
- Sani-T-10 *Plus*® (3159)
- Sani-Tyze® (3195)
- SparCHLOR® (3090)

Skin Care

- Lite'n Foamy® E2 Sanitizing Hand Wash (3339)
- Lite'n Foamy® E3 Hand Sanitizer (3340)

3-Sink System Products

- Blue-Glo™ (3111)
- Golden-Glo™ (3000)
- Sani-T-10 *Plus*® (3159)
- SparClean® Pot and Pan Detergent (7656)
- SparClean® Super Suds (7648)

Drain Maintenance, Wastewater Treatment, & Odor Control

- Consume® Drop-in-a-Drain (3205)
- Consume® LIQ (3102)
- Consume® POW (3104)

Egg Washing

- Eggs-So-Clean® Egg Washing Compound (3129)
- Eggs-So-Clean® pH Booster (3125)

Floor Cleaners

- Industrial Pathmaker® (0087)
- Pathmaker® (0085)
- SC-200™ (2200)
- SNB-130® (2130)

Specialty Products

- PRO-Vention™ (3833)
- Foam Additive FP® (3109)
- Food Grade Machinery Lubricant (6525)
- Freezer Cleaner FP® (3128)
- Fryer Cleaner FP (3191)
- Green Solutions® Industrial Cleaner (3506)
- GS High Dilution Disinfectant® 256 (3508)
- metaquat® (1013)
- Oven & Grill Cleaner (3004)
- Tough on Grease® (2034)

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Be sure to read all Directions, Precautionary and First Aid Statements on product labels before use of these or any Spartan product.
Safety Data Sheets for all Spartan products are available from your authorized Spartan Distributor or by visiting www.spartanchemical.com.

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