

SANISOAP

Hand Soap (NSF E3)

*Effective cleaning.
Every time.*

SANISOAP is a high-quality hand soap formulated for the food processing industry and hygiene-critical environments. It removes dirt and grease effectively while being gentle on the skin.



5L CAN

25L CAN

- ✓ Effective cleaning power
- ✓ Gentle on skin
- ✓ Fragrance free
- ✓ pH balanced
- ✓ Suitable for frequent use
- ✓ Supports hygiene compliance



EFFECTIVE CLEANING

Removes dirt, grease and odours effectively.



GENTLE ON SKIN

Formulated to be mild and suitable for frequent use.



FRAGRANCE FREE

Contains no added fragrance, making it suitable for food processing and handling areas.



SUPPORTS HYGIENE COMPLIANCE

Helps organisations meet food safety and regulatory hygiene requirements.



SUITABLE FOR FOOD AREAS

NSF E3 Registered for use in food processing and handling areas when used as directed.



**E3
REGISTERED**

NSF E3 Registered for use in food processing and handling areas. Safe for use when used as directed.

HAND WASHING GUIDE - THE RIGHT WAY

1 WET HANDS

Wet hands thoroughly with clean, running water.

2 APPLY SANISOAP

Apply approximately 5 ml of SANISOAP to hands.

3 RUB & LATHER WELL

Rub hands together and lather well. Add more water to work up a good lather. Wash all surfaces for at least 2 minutes.

4 RINSE WELL

Rinse thoroughly with clean water until all soap is removed.

5 DRY HANDS

Dry hands thoroughly with a clean towel or air dryer.

USAGE GUIDANCE



USE A SMALL AMOUNT

Use sufficient product to create a rich lather. Rinse well and dry hands thoroughly.

Wash for at least 2 minutes

Rinse thoroughly

Dry with clean towel or air dryer.

Helps maintain good hand hygiene

WHY IT MATTERS

IMPROVES HAND HYGIENE

Regular hand washing removes dirt and contaminants, reducing the risk of cross-contamination.

SUPPORTS HEALTH & WELLBEING

Clean hands help protect staff and customers, promoting a healthier work environment.

ESSENTIAL FOR FOOD SAFETY

Clean hands are a critical factor in safe food handling and production.

IDEAL FOR USE IN

Food Processing Environments

Healthcare & Hygiene-Critical Areas

Staff Facilities

Washrooms & Hand Washing Stations

TECHNICAL INFORMATION



- Format: Light Blue Liquid
- pH: 6.0 – 7.0
- Appearance: Viscous Liquid
- Fragrance: None
- NSF Category: E3

DIRECTIONS FOR USE



- 1 Wet hands with clean water.
- 2 Apply approximately 5 ml of SANISOAP.
- 3 Rub and lather well. Add more water to work up a good lather.
- 4 Wash all surfaces for at least 2 minutes.
- 5 Rinse thoroughly and dry hands.

SAFETY INFORMATION



- For external use only.
- Avoid contact with eyes.
- If contact occurs, rinse thoroughly with water.
- Keep out of reach of children.
- Store in a cool, dry place.

APPLICATIONS



- Food processing environments
- Healthcare and hygiene-critical areas
- Staff washrooms
- Hand washing stations
- General hand hygiene



**BUILT FOR COMPLIANCE.
TRUSTED FOR PERFORMANCE.**



SAFE FOR FOOD ENVIRONMENTS.