



# Food Processing

sanitation made simple<sup>®</sup>

**FP PRO**   
**PROTECT YOUR BRAND<sup>®</sup>**

- 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). 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

## Economical

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

## Employee Training

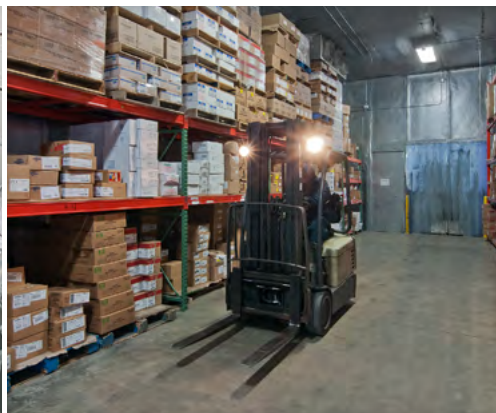
- Charts, videos, and product applications
- CompuClean® Sanitation Management Software
- CleanCheck® Training Program
- 9 step sanitation training program

## 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](http://www.hygiena.net)).
- We can help make sure your sanitation program is in compliance with third-party audits

## Environmental Commitment



















- Spartan products are packaged in recyclable, reusable, and/or disposable containers








## FOAMING CAUSTIC/ALKALINE

		<b>Chlorinated Degreaser</b> • pH 13.0 - 13.5 • 3 - 6 oz/gal												
		Heavy-duty alkaline cleaner fortified with bleach.								308060C	308055C	308030C	308015C	308004C
			275 gal	55 gal	30 gal	15 gal	1 gal x4							
		<b>Chlorinated Plus®</b> • pH 13.5 - 14.0 • 1 - 6 oz/gal												
		Ultra heavy-duty alkaline cleaner fortified with bleach.								307455C	307430C	307415C	307404C	
			55 gal	30 gal	15 gal	1 gal x4								
		<b>DFP-32®</b> • pH 12.4 - 12.8 • 4 - 26 oz/gal												
		Economical, all purpose cleaner.								300855C	300830C	300815C	300804C	
			55 gal	30 gal	15 gal	1 gal x4								
		<b>Foaming Caustic Cleaner FP®</b> • pH 14.0 • 1 - 12 oz/gal												
		High-alkaline, high-foam, removes fat, dissolves protein, removes carbonized and greasy soils.						317960C	317955C	317930C	317915C	317905C		
			275 gal	55 gal	30 gal	15 gal	5 gal							
		<b>Inspector's Choice®</b> • pH 13.0 - 13.5 • 3 - 6 oz/gal												
		High-foam, synthetic detergent removes grease, animal and poultry blood and fat.								304560C	304555C	304530C	304515C	304504C
			275 gal	55 gal	30 gal	15 gal	1 gal x4							

## LOW-FOAM CAUSTIC/ALKALINE

		<b>Caustic Cleaner FP®</b> • pH 14.0 • 1 - 12 oz/gal												
		High-alkaline, low-foam. Removes fat, dissolves protein, and removes carbonized and greasy soils.								318960C	318955C	318930C	318915C	318905C
			275 gal	55 gal	30 gal	15 gal	5 gal							
		<b>LFC®</b> • pH 13.0 - 14.0 • 2 - 6 oz/gal												
		Low-foam alkaline and sodium hypochloride-based product. Removes stains and protein.								307560C	307555C	307530C	307515C	307504C
			275 gal	55 gal	30 gal	15 gal	1 gal x4							

## HARD SURFACE SANITIZERS

	<b>Sparta-San 10</b> • pH 7.0 - 8.0 • varies										
	Formulated to disinfect and sanitize hard, non-porous surfaces.					121304C					
						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.



312405C
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.



308160C	308155C	308130C	308115C	308105C
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.



308260C	308255C	308230C	308215C	308204C
275 gal	55 gal	30 gal	15 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.



203455C	203430C	203415C	203405C	203404C
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.



382160C	382155C	382130C	382115C	382105C	382104C
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**


## 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.





311155C	311130C	311115C	311104C	311103C
55 gal	30 gal	15 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.





300004C
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.




765605C	765604C	765603C
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.




764803C
12 qt x12


## SPECIALTY PRODUCTS

 **Freezer Cleaner FP®** • pH 6.0 - 8.0 • Straight  
 Solvent detergent blend removes dirt, grim, fat, and grease down to -20° F.



312804C
1 gal x4

 **Fryer Cleaner FP** • pH 14.0 • 1:64 - 1:10  
 Heavy-duty, high-alkaline, low-foam. Dissolves baked-on carbon.





319105C
5 gal

 **Green Solutions® Industrial Cleaner** • pH 9.0 - 10.0 • 1 - 128 oz/gal  
 Non-toxic, heavy-duty liquid cleaner.



350660C	350655C	350630C	350615C	350605C	350604C
275 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.



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

# EGG WASHING



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

Washing compound for egg shell washing.



312960C	312955C	312905C
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 compliant with HACCP.



312555C	312505C
55 gal	5 gal

# FLOOR CLEANERS



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

Low-foam detergent. Industrial strength.



008760C	008755C	008730C	008715C	008705C	008704C
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.



008504C
1 gal x4



**SC-200™** • pH 13.4 - 13.9 • 4 - 12 oz/gal

High alkaline, heavy-duty industrial cleaner.



220060C	220055C	220030C	220015C	220005C	220004C
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.



213060C	213055C	213030C	213015C	213004C
275 gal	55 gal	30 gal	15 gal	1 gal x4

# DRAIN MAINTENANCE, WASTEWATER TREATMENT, & ODOR CONTROL



**Consume® Drop-in-a-Drain** • pH 6.5 - 8.5

Single-dose natural drain treatment.



320500C
336 pk.



**Consume® LIQ** • pH 8.0 - 9.0

Liquid wastewater treatment.



310355C	310330C	310315C	310305C
55 gal	30 gal	15 gal	5 gal

# 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.



## SpartaSprinter 3.0 #997502

The SpartaSprinter 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

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



**Food Service Cleaning & Sanitizing Schedule** #989300  
23" x 23" laminated wall chart.



**Daily Meat Room & Poultry Sanitizing Schedule** #989400  
17" x 23" laminated wall chart.



**3-Sink System Procedures Chart** #987900  
Proper procedures for using a 3-sink system.



**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 ID Tags**  
Color-coded, waterproof tags address standardization and safety issues.



**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).



Distributed by:



**Spartan Chemical Company, Inc.**  
1110 Spartan Drive, Maumee, OH 43537  
1-800-537-8990  
www.spartanchemical.com

Guarantee: Spartan's modern manufacturing and laboratory control insure uniform quality. If dissatisfied with performance of product, any unused portion may be returned for credit within one year of the date of manufacture. Use product as directed and read all precautionary statements.

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](http://www.spartanchemical.com).

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