

ELECTROLYZED WATER » FOOD SAFETY



PROACTIVE PREVENTION  
OF PATHOGENS™

APPROVED NO-RINSE MULTI-USE SANITIZER

for hard non-porous food contact surfaces in all hospitality, food preparation, institutional, Clean-in-Place (CIP) sanitizing and food production environments.

- No protective equipment required.
- Non skin irritant
- NO RINSE REQUIRED!

Powerful & Sustainable HOCI Technology

- Non-WHMIS regulated
- Non-Hazardous
- Zero Surface Contact Residue



Health	0 - None
Flammability	0 - None
Physical	0 - None
Personal Protection	A - Splash Goggles

# EnviroNized™

Cleaned | Sanitized | Environized

## Why Choose EnviroNize® 200 Anolyte Multi-Use Sanitizer

- IS A REGULATED FOOD CONTACT SURFACE SANITIZER with a sanitizing formula of 200 ppm
- IS A CONCENTRATED ELECTRO-CHEMICALLY ACTIVATED SOLUTION rich in oxygen, in which pathogens cannot survive.
- IS A POWERFUL ANTIMICROBIAL SOLUTION that is both biodegradable and non-accumulative. The key active ingredient, hypochlorous acid, is a naturally occurring molecule synthesized from an electrolyzed solution of salt and water.
- CAN PENETRATE PATHOGENIC MICROORGANISM CELL WALLS
- ATTACKS AN ARRAY OF MICROBIAL ORGANISMS, a process that is chemically selective with no toxic or mutagenic side effects for higher forms of life.
- IS SAFE WHEN USED AROUND PLANTS, ANIMALS, MARINE OR HUMANS
- IS AN ENVIRONMENTALLY CONSCIOUS AND SUSTAINABLE SOLUTION

## How and When to Clean and Sanitize

To clean and sanitize a surface, follow these steps:



1

### SCRAPE OR REMOVE FOOD BITS FROM THE SURFACE

Use the correct cleaning tool, such as a nylon brush or pad, or a cloth towel.



2

### WASH THE SURFACE

Prepare the cleaning solution with an approved cleaner. (EnviroNize® Catholyte). Wash the surface with the correct cleaning tool, such as a towel.



3

### RINSE THE SURFACE

Use clean water. Rinse the surface with the correct cleaning tool, such as a cloth towel.



4

### SANITIZE THE SURFACE


Use the correct sanitizing solution (EnviroNize® 200 Anolyte Multi-Use Sanitizer). Prepare the concentration per manufacturer requirements. Use the correct tool, such as a cloth towel, to sanitize the surface. Make sure the entire surface has come in contact with the sanitizing solution.



5

### ALLOW THE SURFACE TO AIR-DRY

# Approvals


 Health Canada / Santé Canada  
 Health Products and Food Branch / Direction générale des produits de santé et des aliments

Bureau of Chemical Safety  
 251 Sir Frederick Banting Driveway  
 Postal Locator: 2201C  
 Ottawa, Ontario  
 K1A 0K9

December 22, 2014

Our Files: IS14061602 & IP14062302

**RE: Environize Anolyte**

This is in reference to your email of November 20, 2014 wherein you provided information regarding the subject product which you requested its acceptance for use as a disinfectant, sanitizer and degreaser for use on food contact surfaces in food processing establishments.


Based on the information submitted, we can advise that we see no reason to object to the composition and use of this product as proposed in food plants provided that:

- There will be no contamination of food as a result of its use; and
- Prior to treatment, hard food contact surfaces are thoroughly rinsed with potable water.

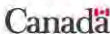
The label of the product is deemed acceptable for its use in food processing establishments.


We trust that the foregoing will be of use to you.

Yours truly,



Amina Badar  
 Scientific Evaluator  
 Food Packaging Materials and  
 Incidental Additives Section  
 Chemical Health Hazard Assessment Division




 Health Canada / Santé Canada  
 Health Products and Food Branch / Direction générale des produits de santé et des aliments

Bureau of Chemical Safety  
 251 Sir Frederick Banting Driveway  
 Postal Locator: 2201C  
 Ottawa, Ontario  
 K1A 0K9

April 21, 2015

Our File: IP14062302  
Xref: IS14061602

**RE: EnviroNize Anolyte**

This is in reference to your emails of March 2 and 10 2015 wherein you provided additional information regarding the subject product which you requested its acceptance for use as a disinfectant and sanitizer for use on food contact surfaces in food processing establishments. This is also in response to your email of March 30, 2015 wherein you requested for the submission status.


Based on the information submitted, we can advise that we have no objection to the use of the hypochlorous acid (HOCl) solution *produced* as a sanitizers and a disinfectants on food contact equipment and surfaces without a potable water rinse in food processing establishments, provided that:

- The food contact surfaces have been previously cleaned and rinsed with potable water prior to sanitizing; and
- The concentration of available chlorine will not exceed 200 ppm; and
- The surfaces are hard and non-porous in nature and are thoroughly drained prior to re-use.


The label of the product is deemed acceptable for its use in food processing establishments.

We trust that the foregoing will be of use to you.

Yours truly,



Amina Badar  
 Scientific Evaluator  
 Food Packaging Materials and  
 Incidental Additives Section  
 Chemical Health Hazard Assessment Division




 Health Canada / Santé Canada  
 Health Products and Food Branch / Direction générale des produits de santé et des aliments

Bureau of Chemical Safety  
 251 Sir Frederick Banting Driveway  
 Postal Locator: 2201C  
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 K1A 0K9

April 22, 2015

Our File: IP14062302  
Xref: IS14061602

**RE: EnviroNize Anolyte**

This is in reference to your email of April 21, 2015 wherein you provided additional information regarding the subject product which you requested its acceptance for use as a disinfectant and sanitizer for use in milk lines in food processing establishments.

Based on the information submitted, we can advise that we have no objection to the use of the hypochlorous acid (HOCl) solution *produced* as a sanitizers and a disinfectants in milk lines without a potable water rinse in food processing establishments, provided that:

- The milk lines have been previously cleaned and thoroughly flushed with potable water prior to sanitizing; and
- The concentration of available chlorine will not exceed 200 ppm; and
- The surfaces are hard and non-porous in nature and are thoroughly drained prior to re-use.

The label of the product is deemed acceptable for its use in food processing establishments.

We trust that the foregoing will be of use to you.

Yours truly,



Amina Badar  
 Scientific Evaluator  
 Food Packaging Materials and  
 Incidental Additives Section  
 Chemical Health Hazard Assessment Division



## FDA Certifications of Hypochlorous Acid (HOCL)

**View Source:** CFR - Code of Federal Regulations Title 21 (fda.gov)  
<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=178.101>  
<https://www.law.cornell.edu/cfr/text/40/180.940>

**§ 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions).**

**Hypochlorous Acid (HOCL)** when used as ingredient in an antimicrobial pesticide formulation may be applied to: Food-contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils. When ready for use, the end-use concentration of all Hypochlorous Acid chemicals in the solution is not to exceed 200 ppm determined as Free Available Chlorine.



## APPROVED INPUTS



# EnviroNize® 200 Anolyte Accessories



**ITEM # ENV208 pump**  
Made to accommodate our 208L barrels

- Trigger-based dispensing technology
- Continuous spray
- Re-useable head and convenient refill with EnviroNize® 200 Anolyte
- Disperse | Refill | Re-use



**ITEM # EENS2007**  
EnviroNizer™ 200 Anolyte Multi-Use Sanitizer 185 ml Airless Pump Sprayer

**ECONOMICAL**  
Refill & re-use from a larger EnviroNize® 200 Anolyte container



## Micro Fibre Towels

- Prevents cross contamination
- Separates cleaning & disinfection



**ITEM # ENVFT-A** Anolyte      **ITEM # ENVFT-C** Catholyte



**ITEM # ENVSPIGOT**  
3/4" Natural Pour Spigot

**ITEM # ENV3SHELF**  
Store & dispense bulk quantities of EnviroNize® solutions



# EnviroNize® 200 Anolyte Multi-Use Sanitizer Solutions

ITEM	DESCRIPTION	CASE WEIGHT	UPC CODE	PACK SIZE	CASES FOR PALLET
EENS2000	225 ml   8 oz Multi-Use Sanitizer w/Pump Mist Sprayer	15.0 lbs   6.80kg	625570101270	24	77 (7-11)
EENS2001	946 ml   32 oz Multi-Use Sanitizer	15.0 lbs   6.80kg	625570900262	6	77 (7-11)
EENS2001-TS	946 ml   32 oz Multi-Use Sanitizer w/Trigger Sprayer	15.0 lbs   6.80kg	625570102086	6	77 (7-11)
EENS2002	1000 ml   35.20 oz Multi-Use Sanitizer	16.0 lbs   7.26 kg	625570900255	6	154 (7-22)
EENS2002-TS	1000 ml   35.20 oz Multi-Use Sanitizer w/Trigger Sprayer	16.0 lbs   7.26 kg	625570102055	6	154 (7-22)
EENS2003	3785 ml   128 oz Multi-Use Sanitizer	36.2 lbs   16.42 kg	625570102062	4	72 (6-12)
EENS2004	20 L Multi-Use Sanitizer	43.25 lbs   19.62 kg	625570102079	1	48 (4-12)
EENS2005	208 L Multi-Use Sanitizer	449.90 lbs   204.47 kg	625570900248	1	4
EENS2006	1000 L Multi-Use Sanitizer	2163.0 lbs   981.12 kg	625570900231	1	1



Made in Canada, Manufactured under License from EnviroNize  
11-1673 Richmond St. PMB 110, London, ON, Canada N6G 2N3  
877.432.8548 | [environize200@environize.ca](mailto:environize200@environize.ca)  
[www.environize.ca/environize200](http://www.environize.ca/environize200)

