



# SANI-99™

## for the Food & Beverage Sector





## The Ultimate Hygiene Solution for the Food & Beverage Sector

Elevate cleanliness and safety in food service establishments with **SANI-99™**, a medical-grade disinfectant specially designed to address the unique challenges of restaurants, pubs, and food processing facilities. Offering a powerful Log 7 efficacy (99.99995% pathogen kill rate), **SANI-99™** effectively eliminates bacteria, viruses, and fungi, ensuring a safe, hygienic environment for staff and patrons while aligning with stringent food safety regulations.

## Why Choose SANI-99™?



Maintaining exceptional hygiene in the Food & Beverage sector is not just a necessity but a responsibility. Ensuring the safety of customers, staff, and food preparation areas is critical to building trust and adhering to stringent industry standards. **SANI-99™** provides a revolutionary, all-in-one disinfection solution that combines superior efficacy, safety, and sustainability, making it the ultimate choice for restaurants, pubs, and food service establishments. Here's why **SANI-99™** is the go-to disinfectant for your business:



### Broad-Spectrum Efficacy

**SANI-99™** delivers powerful protection against a wide range of harmful pathogens, including **E. coli**, **Listeria**, **Salmonella**, **SARS-CoV-2**, and **Influenza**. These bacteria and viruses can cause severe foodborne illnesses and respiratory infections, posing significant risks in food preparation and service environments. With **SANI-99™**, you get comprehensive coverage, ensuring every surface is thoroughly disinfected and your establishment remains a safe space for patrons and staff alike.



### Food Safe Certified

Certified to meet top international standards like **EN 1276**, **EN 13697**, **ISO 22002**, and classified under **PT1, PT2, PT3, and PT4 biocidal product types**, **SANI-99™** guarantees safe use on food-contact surfaces without harmful residues. It seamlessly integrates into your food safety protocols, addressing human hygiene, surface disinfection, and food area sanitation needs, ensuring compliance and earning customer trust.



### Eco-Friendly and Non-Toxic

Free from alcohol and chlorine, **SANI-99™** is biodegradable and gentle on skin and air quality. Its eco-conscious formulation minimises environmental impact, aligning with sustainability goals while keeping your patrons and staff safe.





“With SANI-99™, food service establishments can confidently meet the highest UK and EU hygiene standards, ensuring safer, healthier environments for every customer, staff member, and food preparation area.”



## Certified Compliance with UK and EU Standards.

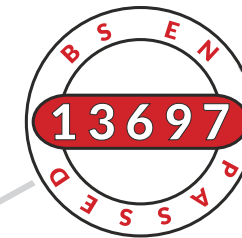
SANI-99™ meets the highest standards of safety and efficacy, prioritising certifications critical for the Food & Beverage sector, including **EN 1276**, **EN 13697**, and **ISO 22002** for food-contact and non-porous surfaces, as well as **EN 14476** for virucidal activity and **EN 1500** for hand hygiene.

Additional certifications, such as **EN 1040**, **EN 14349**, **EN 13727**, and **EN 1656**, further validate its broad-spectrum efficacy. With **ECHA approval for Product Types 1, 2, 3, and 4**, SANI-99™ addresses disinfection needs for human hygiene, non-food-contact, veterinary, and food-contact surfaces.

*Choose SANI-99™ for reliable, comprehensive sanitation aligned with stringent food safety regulations.*



SANI-99™ meets the **EN 1276 standard** for proven bactericidal efficacy, making it highly effective against bacteria commonly found in high-traffic areas. This is particularly valuable for busy environments like kitchens, dining spaces, and food prep zones, where maintaining bacteria-free surfaces is essential to preventing illness and ensuring the safety of customers and staff.



Meeting the **EN 13697 standard**, SANI-99™ delivers powerful surface disinfection without leaving harmful residues. This certification ensures safe, thorough sanitation of communal spaces such as dining tables, kitchen counters, and bar areas—essential in food service establishments where surfaces are frequently touched and shared.



Certified under **EN 14476** for virucidal efficacy, SANI-99™ effectively targets viruses on surfaces in shared environments, such as dining tables, kitchen counters, and high-contact areas. This standard is crucial for safeguarding against viral pathogens, providing a higher level of protection in food service establishments where cleanliness is essential.



SANI-99™ is the only alcohol-free disinfectant on the market with **EN 1500 certification**, ensuring superior hand hygiene efficacy. Ideal for handwashing stations, food preparation areas, and high-contact zones, SANI-99™ effectively reduces cross-contamination while supporting the health and safety of customers, staff, and food service operations.





**SANI-99™**  
BETTER DISINFECTING.

## Key Applications in Restaurant Settings.

Food service environments demand rigorous sanitation across a variety of spaces to ensure the health and safety of customers and staff. SANI-99™ meets these needs with versatile, high-efficacy disinfection for all critical areas—from kitchens and dining spaces to food preparation zones. Each application ensures thorough pathogen control, providing restaurants and pubs with a safe, non-toxic, and reliable solution for maintaining a clean and hygienic environment.



In high-touch areas such as dining tables, bar counters, kitchen surfaces, and restrooms, maintaining cleanliness is essential. SANI-99™ provides powerful, fast-acting disinfection for surfaces like counters, door handles, and equipment, minimising the spread of pathogens and ensuring a safer environment for customers and staff.



Safety in food preparation and serving areas is a top priority in the Food & Beverage sector. Certified food-safe, SANI-99™ is ideal for use on kitchen counters, dining tables, and food-contact surfaces. Its non-toxic formula ensures thorough disinfection without compromising food safety, helping restaurants and pubs maintain strict hygiene standards where it matters most.



Hand hygiene is crucial in reducing cross-contamination throughout food service establishments. SANI-99™ is safe for frequent use on hands at sanitising stations, kitchen entrances, dining areas, and other high-traffic zones. Its gentle, non-irritating formula ensures ongoing protection without compromising skin health, making it ideal for both staff and customers.

## Exceptional Benefits for Restaurants and Food Service Establishments.

Restaurants and food service establishments require disinfection solutions that are **effective**, **sustainable**, and **economical**. SANI-99™ is engineered to meet these demands, delivering high-efficacy protection that reduces costs and ensures safer, healthier environments. *With its advanced formulation, SANI-99™ provides long-lasting disinfection, a residue-free finish, and significant savings over time, making it the ideal choice for the Food & Beverage sector.*



## Product Key Features.

**ALCOHOL  
AND  
CHLORINE  
FREE**

**DUAL PURPOSE  
SOLUTION**



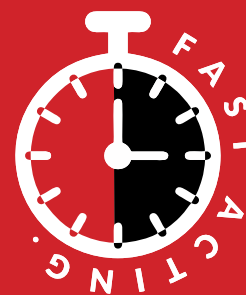
**ECO-FRIENDLY  
FORMULA**



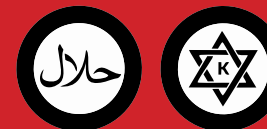
**SAFE ON FOOD  
PREPARATION  
SURFACES**



**FAST  
ACTING**



**HALAL & KOSHER**



**CERTIFIED**

**LOG 7 EFFICACY**

**ELIMINATES  
99.99995%  
OF BACTERIA,  
VIRUSES & FUNGI**

**MEDICAL GRADE  
DISINFECTION**



**Long-Lasting Protection:** SANI-99™ provides extended pathogen control, reducing application frequency and lowering product and labour costs. Its lasting efficacy ensures customer safety and a consistently hygienic environment.

**Residue-Free Formula:** SANI-99™ dries without corrosive or sticky residues, making it perfect for regular use. This quality reduces surface maintenance and helps preserve the longevity and appearance of food service areas and equipment.

**Cost Efficiency:** Though SANI-99™ requires a higher initial investment, its long-term value surpasses conventional solutions, reducing reapplication needs and overall operating costs while streamlining sanitation in food establishments.



## Comprehensive Hygiene Solutions.

At Scientific Sanitation Solutions (SSS), we are committed to providing innovative and effective disinfection solutions tailored to meet the unique needs of the Food & Beverage sector. Our comprehensive approach addresses hygiene challenges across all areas of your operations, ensuring safety, efficiency, and customer satisfaction. Here's how SSS supports your establishment:



### Beer Lines & Beverage Dispensers

SANI-99™ is specifically designed to maintain the cleanliness of beer lines and beverage dispensers, eliminating biofilm buildup and ensuring consistent, high-quality beverages. By using SANI-99™, you safeguard the taste and safety of drinks while reducing maintenance needs, enhancing customer experience, and prolonging the life of your dispensing equipment.

### Ice Machines

Ice machines are often overlooked yet pose significant risks for microbial contamination due to their humid and cold environments. SANI-99™ offers targeted disinfection to prevent the growth of harmful bacteria, fungi, and mould in these machines. By ensuring that your ice remains pure and safe, you protect customers from potential health risks and uphold the quality standards of your establishment.

### Appliances

Kitchen appliances such as refrigerators, freezers, dishwashers, and food processors are essential for daily operations but can harbour bacteria and other pathogens if not properly maintained. SANI-99™ provides effective microbial control, reducing contamination risks while extending the operational lifespan of these vital assets. Its residue-free formula ensures that your equipment remains safe for

## Additional Bespoke Applications for the Food & Beverage Industry

**Condiment Stations and Self-Serve Areas:** High-touch zones like condiment stations and self-serve counters can easily become contamination hotspots. SANI-99™ eliminates bacteria and viruses quickly, ensuring these areas stay hygienic and safe for customers without disrupting service.

**Grills, Ovens, and Cooking Equipment:** Cooking equipment often harbours grease, food particles, and bacteria. SANI-99™ disinfects and cuts through grime, keeping grills, ovens, and stovetops clean, pathogen-free, and compliant with hygiene standards, while maintaining equipment efficiency.

**Storage Racks and Shelving Units:** Storage areas for dry goods and utensils are often neglected during cleaning. SANI-99™ ensures these spaces remain sanitary, reducing contamination risks and supporting food safety protocols.



“At Scientific Sanitation Solutions, we combine **innovation, efficiency, and sustainability** to deliver unparalleled hygiene solutions. With SANI-99™, food service establishments can confidently maintain the **highest standards of cleanliness**, ensuring the safety of their customers, the longevity of their equipment, and a reduced environmental footprint.”



## Unmatched Cost Efficiency and Savings with SANI-99™

When choosing a disinfectant, the true value lies beyond the upfront cost. SANI-99™ combines unmatched efficacy, operational efficiency, and environmental responsibility to deliver long-term savings that standard products cannot match. **Here's how SANI-99™ outperforms:**

Criteria	SANI-99™	Other Products	Savings with SANI-99™
<b>Frequency of Application</b>	Recommended every 24 hours	Every 8-12 hours	Reduced labour and product usage, improving operational budgets.
<b>Pathogen Kill Rate</b>	99.99995%	99-99.99%	Eliminates harmful pathogens, reducing health risks.
<b>Food-Safe</b>	Yes	Limited	Ensures safety in food preparation and dining areas.
<b>Non-Corrosive &amp; Residue-Free</b>	Yes	No	Prevents damage to surfaces, reducing maintenance costs.
<b>Hand Hygiene Certified (EN 1500)</b>	Yes	Rarely	Fewer products required for full sanitation compliance.
<b>Environmental Compliance</b>	Biodegradable	Mixed	Supports sustainability goals.
<b>Shelf Life (Mixed in Solution)</b>	90 days	On Average 1-5 days	Less waste, more efficient stock management.
<b>Logistics &amp; Storage Costs</b>	Compact 6g sachets reduce storage needs	Bulky pre-mixed or concentrates	99% reduction in logistics & storage costs per litre.

### Key Differentiators for Operational Value:

- **Cost Per Square Meter:** At £0.034, SANI-99™ provides cost-effective disinfection, outperforming bleach, chlorine tablets, and alcohol-based products when factoring in PPE, disposal, and labour time.
- **Staff Safety:** Non-toxic and non-corrosive, SANI-99™ eliminates the need for gloves, masks, or hazmat suits, reducing the risk of misuse and associated compliance costs.
- **Environmental Impact:** With a Scope 3 carbon emission of just 3 grams per litre (compared to 2000 grams for chlorine), SANI-99™ dramatically reduces your facility's carbon footprint.
- **ESG & Compliance:** Meeting stringent environmental, health, and safety standards, SANI-99™ supports your sustainability goals while minimising regulatory burdens.
- **Extended Surface Life:** Non-corrosive and residue-free, SANI-99™ prevents surface damage, saving schools on costly repairs and replacements.

## The Bigger Picture, Beyond Cost Savings.

While cost savings are important when selecting a disinfectant, the impact of SANI-99™ goes far beyond the bottom line. By prioritising **health, safety, and environmental sustainability**, SANI-99™ delivers long-term benefits that enhance the well-being of customers, staff, and facilities. From reducing cross-contamination risks to ensuring safer food-contact surfaces and preventing bacterial growth, *SANI-99™ tackles challenges that standard disinfectants often miss, making it an indispensable solution for food service establishments.*

### Reduced Staff Sickness

Minimises illness-related absenteeism with superior pathogen control, helping food service establishments maintain productivity and reduce costs associated with staff sick days.

- **Consistent Staffing:** Reducing illness among staff helps maintain smooth operations, minimises disruptions, and ensures consistent service quality in food service establishments.
- **Lower Staffing Costs:** Fewer sick days reduce the need for replacements, stabilising labour costs in food service operations.
- **Boosted Productivity:** A safe, hygienic environment improves staff morale, focus, and overall efficiency.

### Black Mould Prevention

SANI-99™ helps prevent mould regrowth, an exclusive feature that ensures long-term sanitation for vulnerable spaces.

- **Long-Term Sanitation:** Preventing black mould regrowth ensures vulnerable areas remain clean and safe over time.
- **Reduced Maintenance Costs:** Eliminating mould minimises the need for frequent cleaning, repairs, and refurbishments.
- **Healthier Environments:** Preventing mould customers patrons and staff from respiratory issues and allergic reactions.

### Enhanced Water Security

Effective against pathogens like Legionella, SANI-99™ supports safer water systems.

- **Safer Water Systems:** SANI-99™ eliminates Legionella, ensuring water safety for drinking, cleaning, and hygiene.
- **Regulatory Compliance:** Meets strict water safety standards, reducing risks of penalties or shutdowns.
- **Health Protection:** Prevents waterborne illnesses, safeguarding staff and customers.

**“SANI-99™ delivers unmatched cost efficiency by reducing reapplication needs, storage costs, absenteeism, surface damage, and environmental impact—helping food service establishments save money while ensuring a safer, healthier environment.”**





## Environmental Impact.

In an era where **sustainability is a key priority**, SANI-99™ sets the standard for eco-friendly disinfection solutions. Its innovative formulation and efficient use align with the environmental goals of modern food service establishments, **offering a powerful yet sustainable approach to hygiene.**



**Eco-Friendly Composition:** SANI-99™ is completely chlorine-free, alcohol-free, and biodegradable, leaving no harmful residues or by-products. This makes it safe for both the environment and the individuals using it. Unlike traditional disinfectants that release toxic chemicals into the air and water, SANI-99™ is designed to minimise environmental impact. Its gentle composition reduces chemical exposure for staff and customers, while supporting broader sustainability initiatives in food service establishments.

**Sustainable Use:** The long-lasting efficacy of SANI-99™ reduces the need for frequent applications, directly lowering the consumption of resources such as water, packaging materials, and energy. Its compact, powder-based sachets further minimise transportation and storage requirements, cutting down on carbon emissions and logistical costs. Food service establishments can significantly reduce their environmental footprint by choosing SANI-99™, supporting both operational efficiency and eco-friendly practices.

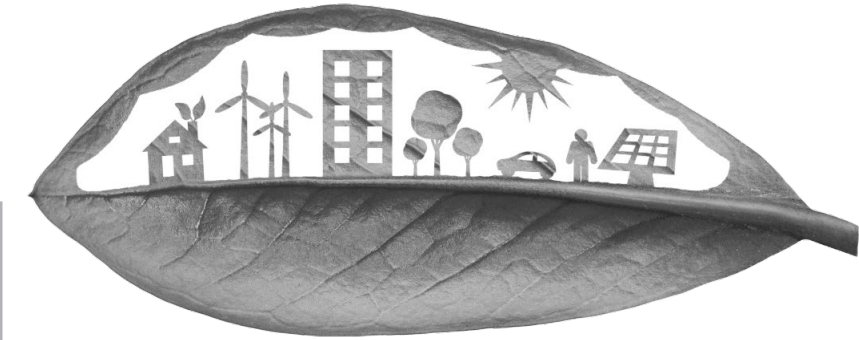


**“SANI-99™ combines powerful disinfection with eco-conscious innovation. By reducing waste, emissions, and chemical residues, it empowers food service establishments to protect their customers and staff while safeguarding the planet for future generations.”**

## Reduced Waste & Packaging.



**Sustainable Solutions:  
The SANI-99™ “One Bottle for Life”.**



SANI-99™'s innovative "One Bottle for Life" system minimises single-use plastic waste by utilising refillable bottles and compact powder sachets. This approach significantly reduces packaging waste compared to traditional pre-mixed disinfectants that rely on disposable plastic containers. By adopting SANI-99™, food service establishments actively combat plastic pollution, aligning with global efforts to reduce waste and promote a circular economy.



**Innovative Packaging:  
1 6g Sachet = 1 Litre of Powerful Disinfectant.**



## CONTACT US

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Get in touch to learn how SANI-99™ can revolutionise hygiene in your food service establishment. Our team is ready to answer your questions and help you implement a safer, more efficient disinfection solution.



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