



Dreumex Food Contact Surface Disinfecting Wipes

**POWER
WIPES®**

Advantages

- Ready to use with no need to rinse
- Great for food service, schools and household use
- Kills Human Norovirus & other food-related organisms
- Does not contain bleach or ammonia
- Safe for cutting boards, food trays, countertops appliances, and more
- Kills SARS-CoV-2 (COVID-19) in 1 minute



**serious
hygiene**

Surface disinfecting

Dreumex Food Contact Surface Disinfecting Wipes

Dreumex Food Contact Surface Disinfecting Wipes have been formulated to aid in the reduction of cross-contamination in food service establishments, homes, schools, institutions and industry. It cleans what you can't see – killing *Human Norovirus, *Measles Virus, *SARS-Related Coronavirus 2 [SARS-CoV-2] (COVID-19), *[2009] Influenza A Virus [H1N1], *HIV-1. Sanitizes 99.9% Staphylococcus aureus, Salmonella enterica, Klebsiella pneumoniae, Escherichia coli (E.coli), Shigella dysenteriae and Listeria monocytogenes in 30 seconds. It handles daily clean-ups with no additional sprays, sponges or buckets. These wipes make your job easier – no rinse required! Dreumex Food Contact Surface Disinfecting Wipes provides an easy way to implement disinfection into workers' daily routines while providing a safe environment for all.



Usage:

- Disinfects food and non-food contact surfaces in 5 minutes
- Safe for cutting boards, food trays, countertops, appliances & more
- Fast restaurant table turnover while killing bacteria and viruses
- Daily cleaning and disinfecting in bars, cafeterias, food storage areas and restaurants

Active Ingredients:

Poly(hexamethylenebiguanide) hydrochloride	0.0500%
Didecyl dimethyl ammonium carbonate and didecyl dimethyl ammonium bicarbonate	0.0369%
Other Ingredients	99.9131%
Total	100.0000%

Logistic information:

Reference: 64201003001	Package Barcode: 074833601000	Content: 6 x 100 wipes
Case barcode: 10074833601007	Packaging: 100ct. Canister	Dimensions (l x w x h): 15.06 x 10.125 x 7.87 in.

Efficacy Claims

Bacteria:

- | | |
|--|--|
| • Staphylococcus aureus** | • Klebsiella pneumoniae** |
| • Salmonella enterica** | • Listeria monocytogenes** |
| • Salmonella typhi | • Shigella dysenteriae (Shigella) |
| • Pseudomonas aeruginosa | • Staphylococcus aureus - Methicillin-Resistant (MRSA) |
| • Escherichia coli (E. coli) (ATCC 11229)** | • Yersinia enterocolitica |
| • Escherichia coli O157:H7 (E. coli O157:H7) | |

** Sanitizes 99.9% of bacteria in 30 seconds.

Viruses:

- | | |
|----------------------------------|---|
| • *HIV-1 (AIDS Virus) | • *SARS-Related Coronavirus2 (SARS-CoV-2) |
| • *2009 Influenza A Virus (H1N1) | • Measles Virus |
| • *Human Norovirus | |

Information:

EPA Reg. No. 6836-379-91910	EPA Est. No. 91910-PA-001
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Resource Center

Learn more about the **differences between sanitizing wipes and disinfecting wipes** in our blog. Download available to share with your clients! dreumex.com/us/blog/resource-center

Sanitizing Wipes

66.5 sq inches of wipe is effective for 85.12 sq inches of surface

Results

Over 12 wipes required for ONE table PER USE

Dreumex Food Contact Surface Disinfecting Wipes

60 sq inches of wipe is effective for surface area saturated and wet for 5 mins

Results

1 wipe for ONE table PER USE



www.dreumex.com



Standard Table Size: 24" x 44" (1056 sq. in.)

Coverage Area of ONE Wipe

How does Dreumex Food Contact Surface Disinfecting Wipes help prevent bacteria and virus outbreaks?

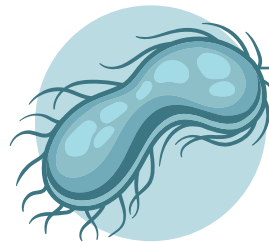
- One-step disinfecting with no rinsing required – Not just a sanitizer
- Kills Norovirus, E. Coli O157: H7 and Shigella dysenteriae, along with other foodborne pathogens and viruses
- No harsh chemical residues – safe for restaurants, schools, hospitals/healthcare facilities and homes
- Reduce cross contamination between high touch points when used routinely

Why is Dreumex Food Contact Surface Disinfecting Wipes different than other cleaning products?

- Wipes are appropriately saturated to kill bacteria and viruses with the necessary dwell time (5 mins) – detergent or sanitizer sprays do not disinfect and are often wiped off immediately with a towel, leaving pathogens behind
- No rinse formula - Low amount of actives in the formula doesn't require a potable rinse for hard surfaces other than commercial kitchens (which require a sanitizing rinse according to the Code of Federal Regulations)
- Allows anyone to clean and disinfect quickly – requires no personal protective equipment
- Great for use in kitchens, food storage areas, convenience stores, cafeterias, emergency vehicles, daycare centers, prisons, institutions and more!
- Easy to implement into daily routine to promote wellness in restaurants, schools/dorms and hospitals/healthcare facilities

How contagious is the Norovirus?

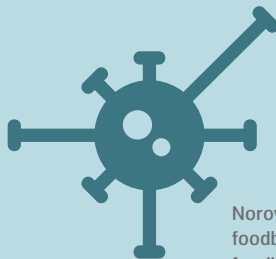
- As few as 18 viral particles of Norovirus on your food or your hands can make a person sick
- The amount of virus particle that fit on the head of a pin would be enough to infect 1000 people.



37% of 265,000 infections are directly related to E.coli

What to Know about Norovirus*:

Infected food workers cause about 70% of reported Norovirus outbreaks from contaminated food.



Norovirus is the leading cause of disease outbreaks from contaminated food in the US.

About 20 million people get sick from Norovirus each year, most from close contact with infected people or by eating contaminated food.

Norovirus is #1 cause of foodborne illness, #4 cause of foodborne deaths and #5 cause of foodborne DALYs (Disability-Adjusted Life Year).

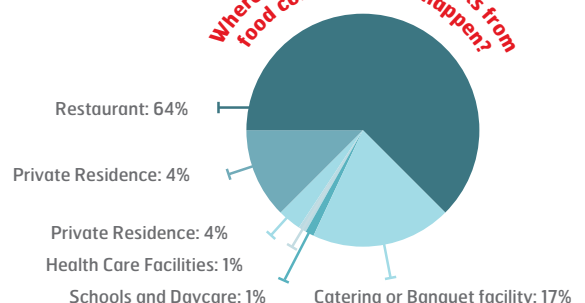
** Recently related to outbreaks: Alpine School District (Utah), McDonalds, 2018 Winter Olympics, and Chipotle*

Every year, foodborne diseases cause:



- 1 in 10 people to fall ill
- 33 million healthy life years lost
- 420,000 total deaths – almost 1/3 of children

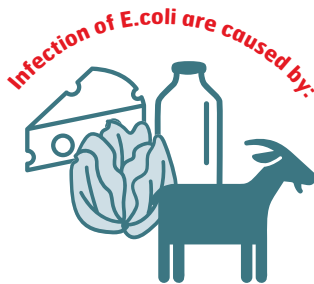
Where do Norovirus outbreaks from food contamination happen?



What to Know about E. coli O157:H7*:

- About 265,000 infections occur every year in the United States – 37% directly related to E.coli O157
- High risk of infection of E.coli O157 include unpasteurized (raw) milk, unpasteurized apple cider, and soft cheeses made from raw milk – E.coli O157 lives in the guts of ruminant animals, including cattle, goats, sheep, deer, and elk
- Eating undercooked hamburger or contaminated lettuce, working with cows, changing diapers, touching animals at a petting zoo, swallowing lake water or eating food prepared by people who did not wash their hands all can expose a person to E.coli O157

* Recently related to the romaine lettuce outbreak across 36 states (5 deaths resulted)



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What to Know about Shigella dysenteriae*:

- About 165 million cases occur every year worldwide – mostly in children under the age of 5 due to lack of proper hygiene maintenance
- Shigella dysenteriae is spread by transferring germs to the mouth through touching or swallowing, changing diapers, eating food prepared by an infected person, swallowing lake water or having exposure during sexual contact
- Most common to be infected: young children, travelers and people with weakened immune systems due to illness
- Shigella dysenteriae is rare in the United States – type 1 can be deadly

* Recently related to outbreaks: Eric Gorbman Catering (Seattle), Observant Jewish community in Borough Park and Williamsburg, NY, and Kerala, India

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What the food service industry can do:

- Make sure that food service workers practice proper hand washing and avoid touching ready-to-eat foods, such as raw fruits and vegetables, with their bare hands before serving them. (hand sanitizing gels or wipes are NOT enough)
- Certify kitchen managers and training food service workers in food safety practices
- Require sick food workers to stay home, and considering use of paid sick leave and on-call staffing, to support compliance

CORRECT Practice Sanitizing Wipes

1-2 Mins to Pre-Clean



1 Min to Rinse & Dry



<1 Min to Sanitize

Results

3-4 Bacteria Reduced
to Safe Levels

CORRECT Practice Disinfecting Wipes

5 mins to Clean & Disinfect



Results

10 Bacteria & 3 viruses
Destroyed