



HANDS

ANTIBACTERIAL WIPES



PRODUCT DESCRIPTION

Nonwoven towelette pre-saturated with an antibacterial cleansing solution containing an ingredient that reduces the risk of cross-contamination and infection. Contains Aloe to moisturize the skin. Does not require hands to be rinsed with water after use.

EFFICACY

Effectively kills 99.99% of harmful bacteria on hands.

EFFICACY STUDIES

IN-VITRO TIME KILL STUDIES

Purpose – To determine how rapidly and effectively Sani Professional® Hands Antibacterial Wipes killed a variety of Gram Positive and Gram Negative bacteria within a 15-second and 30-second exposure period.

Methodology – Fluid from the wipe was expressed aseptically and transferred to sterile tubes. The tubes were subsequently inoculated with the broth culture of each test microorganism containing up to 108 cfu/ml. After 15-second and 30-second intervals, the entire inoculated volume of Sani Professional® Hands Antibacterial Wipes liquid was transferred to neutralizers and incubated. Serial dilutions were plated using standard plating techniques, and percent reductions for each organism were calculated.

Sani Professional® Hands Antibacterial Wipes has been proven effective against the following foodborne pathogens:

Bacteria:	Common Symptoms:	Sources:
<i>Campylobacter jejuni</i> * (ATCC# 29428)	Diarrhea, abdominal cramps, fever, and vomiting; diarrhea may be bloody	Raw or undercooked poultry, unpasteurized (raw) milk, contaminated drinking water
<i>Escherichia coli</i> * (ATCC# 11229)	Severe diarrhea that is often bloody, severe abdominal pain, and vomiting	Undercooked ground beef, unpasteurized (raw) milk or juice, soft cheeses made from raw milk, and raw fruits and vegetables (such as sprouts)
<i>Shigella sonnei</i> * (ATCC# 11060)	Diarrhea (often bloody), fever, and stomach cramps	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler
<i>Listeria monocytogenes</i> * (ATCC# 15313)	Fever, stiff neck, confusion, weakness, vomiting, sometimes preceded by diarrhea	Ready-to-eat deli meats and hot dogs; refrigerated pâtés or meat spreads; unpasteurized (raw) milk and dairy products; soft, unpasteurized cheeses (e.g., queso fresco, Feta, Camembert); refrigerated smoked seafood; raw sprouts

*99.999% reduction of the microorganisms achieved within 15 seconds
Source: www.cdc.gov/foodsafety





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Percent Reduction After Exposure

Microorganism	Classification	ATCC#	15 Sec	30 Sec
<i>Listeria monocytogenes</i>	Gram positive bacteria	15313	>99.999%	>99.999%
<i>Staphylococcus aureus</i>	Gram positive bacteria	6538	>99.9%	>99.999%
<i>Staphylococcus epidermidis</i>	Gram positive bacteria	12228	>99.999%	>99.999%
Community Acquired Methicillin Resistant <i>Staphylococcus aureus</i> (CA-MRSA), Genotype USA 300 (NARSA NRS 384)	Gram positive bacteria	—	99.9%	>99.999%
Community Acquired Methicillin Resistant <i>Staphylococcus aureus</i> (CA-MRSA), Genotype USA 400 (NARSA NRS 123)	Gram positive bacteria	—	>99.9%	>99.999%
Methicillin Resistant <i>Staphylococcus aureus</i> (HA-MRSA)	Gram positive bacteria	51575	>99.999%	>99.999%
Vancomycin Resistant <i>Enterococcus faecalis</i> (VRE)	Gram positive bacteria	33591	99.9%	>99.999%
<i>Streptococcus pneumoniae</i>	Gram positive bacteria	6305	>99.999%	>99.999%
<i>Streptococcus pyogenes</i>	Gram positive bacteria	9342	99.999%	—
<i>Campylobacter jejuni</i>	Gram negative bacteria	29428	>99.99%	>99.99%
<i>Escherichia coli</i>	Gram negative bacteria	11229	99.999%	—
<i>Pseudomonas aeruginosa</i>	Gram negative bacteria	15442	90.0%	99.9%
<i>Shigella sonnei</i>	Gram negative bacteria	25931	>99.9%	>99.999%
HIV Virus Type 1, Strain HTLV-III_B	Virus	—	≥99.94%	—
2009-H1N1 Influenza A virus (Novel H1N1), Strain A/ Mexico/4108/2009/CDC # 2009712192	Virus	—	≥99.99%	—
Influenza A H1N1	Virus	VR-1469	>99.9%	—
Rhinovirus type 16, Strain 11757	Virus	VR-283	≥99.4%	—

* The 1994 FDA Tentative Final Monograph does not comment on viral efficacy of hand hygiene products.

VIRAL STUDIES*

Purpose – To evaluate the antiviral properties of Sani Professional® Hands Antibacterial Wipes when exposed to four different virus strains (in suspension) for a 15-second exposure.

Methodology – Fluid from the wipe was expressed aseptically and transferred to sterile tubes. The tubes were subsequently inoculated with the virus suspension and held for the 15-second exposure period. After the exposure period, a small aliquot was removed and assayed for the presence of virus.

Results – A >99% reduction against each of the four viral titers following a 15-second exposure period.

SAFETY

ACUTE DERMAL IRRITATION POTENTIAL

Sani Professional® Hands Antibacterial Wipes was evaluated to determine the dermal irritation potential following Acute Irritation Study protocol OPTTS 870.2500.

Results – Sani Professional® Hands Antibacterial Wipes resulted in a 0 index or non-irritant descriptive rating and is therefore classified as Toxicity Category IV for dermal effects.

ACUTE EYE IRRITATION POTENTIAL

Sani Professional® Hands Antibacterial Wipes was evaluated for eye irritation potential in accordance with Acute Eye Irritation Study protocol OPTTS/OECD Guidelines.

Results – Sani Professional® Hands Antibacterial Wipes resulted as causing moderate eye irritation and is therefore classified as Toxicity Category III for ocular effects.

