

# HELP PREVENT ALLERGEN TRANSFER DURING SURFACE CLEANING

WITH PRE-MOISTENED DISPOSABLE WIPES

Preventing the transfer of allergens one surface to another is vital to protecting food-allergic consumers.<sup>1</sup>

**8 Most Common Food Allergies<sup>2</sup>**

- Milk
- Eggs
- Tree Nuts
- Peanuts
- Shellfish
- Fish
- Wheat
- Soy



Allergic reactions to foods are the most common cause of anaphylaxis<sup>3</sup>



Percentage of U.S. population with a food allergy<sup>4</sup>



8% of U.S. children have a food allergy<sup>4</sup>



54% Away-from-home food purchases accounted for more than half of total food expenditures<sup>5</sup>

To determine the effectiveness of wiping and cleaning recommendations to prevent allergen cross-contact, **an FDA Food Code study, conducted by the Journal of Food Protection, found:**

**GOOD:**  
**TERRY CLOTH RAG & BUCKET**

Storing cloths in sanitizer solution minimized allergen transfer **BUT...**

- Allergens can transfer from surface to surface even after submersion in sanitizing solution between use.<sup>6</sup>
- Allergens can contaminate sanitizing solution, potentially transferring allergen to food contact surfaces via submerged terry cloth.<sup>6</sup>

**BETTER:**  
**PRE-MOISTENED DISPOSABLE WIPES**

Effective at allergen removal from surfaces and minimizing transfer, **PLUS...**

- Easy to use and require little to no training;
- Visibly clean surfaces contaminated with allergens after use of one wipe;
- Effective allergen removal if the **Clean, Sanitize, Air Dry** method is observed using multiple wipes.<sup>6</sup>

**Learn more** about **Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes**

Quat-Based formula effectively removes allergens and 99.999% of foodborne pathogens.\*



**Wipe. Toss. Done!™**

\* See Technical Data Bulletin for details

Sources:

1. 2015 supplement to the 2013 U.S. FDA Food Code  
 2. <https://www.healthline.com/nutrition/common-food-allergies>  
 3. Boyce, J. A., et al. 2010. Guidelines for the diagnosis and management of food allergy in the United States: report f the NIAID-sponsored expert panel. *J. Allergy Clin. Immunol.* 126(Suppl):S1-58.  
 4. Sicherer SH, Sampson HA. Food allergy: Epidemiology, pathogenesis, diagnosis, and treatment. *J Allergy Clin Immunol.* 2014;133(2):291-308. doi:10.1016/j.jaci.2013.11.020  
 5. U.S. Department of Agriculture, Economic Research Service. 2019. U.S. food-away-from-home spending continued to outpace food-at-home spending in 2018. Available at: <https://www.ers.usda.gov/data-products/chart-gallery/gallery/chart-detail/?chartId=58364>. Accessed 23 September 2019.  
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