



Professional Cleaning Solutions that Deliver Food Safety When Preparing Proteins

Brought to you by the critical cleaning experts at Alconox



The importance of food safety and ensuring the control of food-related bacteria and proteins in food preparation areas cannot be overstated. You need to be confident that surfaces and equipment are clean and safe for use when handling food. Confidence comes from using the right cleaning solutions, formulated to remove and eradicate unwanted proteins and food-related soils. For protein soil removal and a deep safe clean, right down to the surface, Tergazyme™ is the solution you need. Paired with Liquinox™, the perfect sink-side solution for cleaning wares used in food preparation, you have all the power you need to ensure that your equipment is clean and your work and prep areas are safe.

Tergazyme is especially effective as a pre-soak for blades, augers and die plates from meat grinders. The active enzymes in Tergazyme will help ensure the highest level of food safety in this piece of hard to clean equipment.

Liquinox™ Critical Cleaning Liquid Detergent

Liquinox is a perfect everyday sink-side detergent especially effective when used to clean both smallware and cookware. Liquinox is a water-based, concentrated manual cleaner. It's perfume-free and free-rinsing for reassurance that wares are cleaned right down to the surface, with no residue left behind. Liquinox is a versatile hard-surface cleaner and is biodegradable, phosphate-free, and non-corrosive.
(Cat. No. 1232)



Tergazyme™ Enzyme Active Powered Detergent

Tergazyme is a unique enzymatic detergent formulated to specifically absorb protein soils off of surfaces used to prep raw meats and poultry. Tergazyme is perfect for cleaning prep surfaces and equipment for charcuterie and sushi preparation. It's a cleaning solution that, when used correctly, gives you the confidence you need that surfaces and equipment are clean and ready for sanitizing.
(Cat. No. 1304)



Application and Uses for Liquinox and Tergazyme:

Safety First

Liquinox and Tergazyme are drain-safe, safe on aluminum and coated pans, and equipment. Wear non-latex gloves when handling to prevent dishpan hands. Liquinox is a mild, non-caustic cleaner that is only a mild skin irritant like all dish soaps. Tergazyme is a mild enzymatic detergent.

Specially formulated to clean stainless steel, metal, aluminum, soft metals (if rinsed promptly), glass, plastic, rubber, fiberglass, porcelain, and ceramic.

Liquinox

Typical restaurant soils, food residues, cooking oil, and grease stains.

Tergazyme

Raw meat residues, protein soils, blood, grease and oils, dairy proteins, and typical restaurant grit and grime.

How to use:

Simply mix 2 Tbsp Tergazyme or Liquinox per gallon of warm or hot tap water. (Hot water will stop Tergazyme from absorbing raw protein soils; only use warm water.) Soak and scrub, rinse with tap water and dry. One gallon Liquinox makes 100 gallons of detergent solution and 4lb Tergazyme makes 50 gallons of detergent solution.

Application	Item to be cleaned	Cleaning Method	Recommended Cleaner
Cookware & Smallware	Pots & Pans, Smallware, Cooking Utensils	Manual	Liquinox
Barware	Glasses, Cups, Stemware	Manual	Liquinox
Tableware	Plateware & Silverware	Manual	Liquinox
Food Prep Areas	Cutting Boards, Work/Prep Tables, Meat Grinders, Sausage Equipment	Manual	Tergazyme, Liquinox
Facilities: Interior	Floors, Walls, Windows, Countertops, Glass, Metal, Tile & Cement Surfaces	Manual	Liquinox
Stationary Equipment	Brewery Equipment (filter membranes)	Manual	Tergazyme