



STERA-SHEEN®

GREEN LABEL



Nonfood Compounds
Program Listed D2

Sanitizer & Cleaner (Milkstone Remover)

A SPECIALTY SANITIZER AND CLEANER FOR:

- Gelato, Soft-Serve Ice Cream and Shake Machines
- Granita, Smoothie, and Iced Cappuccino Machines
- Iced Tea Brewers and Dispensers
- All Removable Parts and Utensils
- All Food Contact Surfaces

EFFICIENT & EFFECTIVE

- STERA-SHEEN GREEN LABEL provides thorough sanitizing and cleaning in only one procedure. There is no need for separate procedures to clean, delime, and remove milkstone from your machine and parts. This saves additional labor and cleaning materials.
- When STERA-SHEEN GREEN LABEL is exposed to a soiled surface, it removes the soil, checks bacterial odors, and kills any bacteria. Milkstone and mineral deposits will not reappear when STERA-SHEEN GREEN LABEL is used daily as instructed.
- STERA-SHEEN GREEN LABEL will simplify your operations, cut costs, and provide quality assurance.

FOOD SAFETY IS YOUR BIGGEST CONCERN — STERA-SHEEN GREEN LABEL IS THE ANSWER

- Equipment properly cleaned and sanitized by STERA-SHEEN GREEN LABEL will meet and exceed local and federal health agency standards.
- STERA-SHEEN GREEN LABEL leaves no toxic residue.
- STERA-SHEEN GREEN LABEL is NSF listed, FDA approved and is an EPA-registered sanitizer.

PREVENTIVE MAINTENANCE FOR YOUR MACHINE BEGINS WITH STERA-SHEEN GREEN LABEL

Clean and properly functioning parts will promote an efficient machine that consistently provides a high-quality product.

- STERA-SHEEN GREEN LABEL will help preserve the life span of a machine and its normal wear parts (o-rings, check bands, boot seals, gaskets, beater blades).
- A STERA-SHEEN GREEN LABEL solution is noncorrosive and will not stain or damage metal, plastic, glass, or rubber.

STERA-SHEEN GREEN LABEL ENSURES PROPERLY SANITIZED MACHINES

STERA-SHEEN GREEN LABEL contains the following cleaning characteristics:

- Excellent water softeners to ensure thorough cleaning and soil removal (even in very hard water).
- Emulsifiers to remove and break down fat particles and oils.
- A sequestering agent to remove milkstone and hard water mineral deposits.
- Chemicals that disperse and suspend soil particles to provide a clean surface upon draining.

A surface must be cleaned before it can be properly sanitized. A machine that is 90% clean is still 10% dirty.

Many leading frozen dessert machine manufacturers recommend STERA-SHEEN GREEN LABEL and place a sample package along with each new machine.

ITEM# SSG44 (jars), SSG1002 (packets)

UPC# 94514 90004, 94514 90002

PACK SIZE: 4/4 lb. jars, 100/2 oz. pkts.

NET WT.: 16 lbs., 12.5 lbs.



Please Re-Order from Upper Midwest Gourmet

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