INTEGRA® HAND CARE LINEUP

CITRI FOAM is a premium, instant, lathering skin cleanser. CITRI FOAM produces a rich lather that gently cleans skin. Safe on sensitive skin. Uses up to 40% less hand soap than traditional hand soaps. Fresh scent makes hand washing a pleasant experience.

HPG FOAMING HAND SOAP is formulated from the safest possible ingredients. HPG FOAMING HAND SOAP produces a rich lather that gently cleans skin. Safe on sensitive skin. Uses up to 40% less hand soap than traditional hand soaps. Fresh scent makes hand washing a pleasant experience.

INSTA SAN - (Non-Alcohol Instant) - is a premium, instant, lathering hand sanitizer. This formulation features an exceptional skin feel, conditioning and moisturizing properties. It contains an antimicrobial agent proven effective in removing bacteria from hands. INSTA SAN kills 99.9% to 99.9999% of most common germs that may cause illness. Safe on sensitive skin.

ASSURE - (Anti-Microbial) - is a premium, instant, lathering skin cleaner/antimicrobial agent. It contains an antimicrobial agent proven effective in removing bacteria from hands. ASSURE produces a rich lather that gently cleans skin. Safe on sensitive skin. Uses up to 40% less hand soap than traditional hand soaps. Fresh scent makes hand washing a pleasant experience.
REASONS WHY
You Should Be Using Our INTEGRA® Foaming Hand Wash Product Line

1. Product is packaged in 2x1 gallon cases, taking up less shelf space.
2. More economical than cartridge type hand soap (15,354-16,386 handwashes per case depending on product).
3. Cost per handwash is less than cartridge type hand soap.
4. Refillable bulk dispenser uses 100% of the product, resulting in no waste.
5. Dispensers are easy to maintain and keep full.
7. Foam is instant lather, which means less water is used.

INTEGRA® offers a great line of foaming hand washes and sanitizers for healthcare, kitchens and schools.

Handwashing is the single most effective means to stop the spread of germs and prevent the spread of bacteria.

Proper and frequent handwashing can be the most effective control to limit contamination to food, utensils and equipment. It is especially important for healthcare workers who care for those who are sick and vulnerable. Proper handwashing can also help reduce the spread of bacteria and viruses that cause other illnesses.

When To Wash Hands:
- Before starting to work with food, utensils, or equipment
- During food preparation
- When switching between raw foods and ready-to-eat foods
- After handling soiled utensils and equipment
- After coughing, sneezing, using a tissue, or using tobacco products
- After eating and drinking
- After touching any exposed skin
- After using the restroom
- After touching garbage