

# Fruit & Veg Wash

## Fruit & Vegetable Treatment/Sanitiser



Fruit & Veg Wash is a chlorine-based, no-rinse antimicrobial treatment that reduces harmful microorganisms such as *E. coli*, *Listeria*, and *Salmonella* on fresh produce. Safe and effective, it removes 99.9% of pathogens without affecting taste or texture.

### Directions:

The following dilution rates will give the listed concentration of available chlorine, measured in ppm: 1:200 - 50ppm available chlorine; 1:100 - 100ppm available chlorine. It is widely accepted to use a solution of 100ppm of available chlorine for washing salads, fruit and vegetables. Soak for 10-15 minutes and drain well.

To prevent microbial contamination, close containers immediately after use and do not mix with detergents or other chemicals. Product strength should be periodically checked and adjusted.

### WARNING: Safety Information:

Cleaning Products Subsidiary Hazard - Group Standard HSR002681

8.2 Category B - Substances that are corrosive to dermal tissue.

8.3 Category A - Substances that are corrosive to ocular tissue.

9.1 Category B - Substances that are ecotoxic in the aquatic environment.

### Features and Benefits

- MPI Approved Part A, 4.8



### Available sizes with codes



5L FRUITVEGW05