

# Suma® Eden™ D4.4

## Antimicrobial Fruit & Vegetable Wash



---

**Designed to remove surface microorganisms and contamination from processed fruit and vegetables.**

### Effective

- ▶ Reduced microbial contamination of processed produce when used as directed
- ▶ No rinse formula does not alter the taste or aroma of treated produce
- ▶ Unique organic soil load tolerance allows solutions to be used for up to eight hours

### Easy-to-Use

- ▶ Concentrated formula delivers economical in-use costs
- ▶ Part of closed product delivery system to ensure optimal safety for employees

---

### Designed For

- ▶ Health Care
  - ▶ Food Service
  - ▶ Lodging
- 



# Use Overview

**Suma® Eden™ D4.4 Antimicrobial Fruit & Vegetable Wash** is designed to remove surface microorganisms and contamination from processed fruit and vegetables. When used as directed, **Eden™ Antimicrobial Fruit & Vegetable Wash** is effective against a broad spectrum of microorganisms.



## RTD Directions

- ▶ This product is designed to be used on fruit and vegetables processed by chopping, slicing, cutting, peeling, etc.
- ▶ Before processing, produce may be rinsed with potable water to remove gross soils. Do not use on raw agricultural commodities.
- ▶ This product dilutes at a rate of 1 oz. to 75 oz. of water automatically from the dispenser.
- ▶ No rinsing is required after use.
- ▶ To test for proper strength, place an appropriate "short range pH test paper" in a sample of solution for 30 seconds. Compare the test strip to the color indicator chart. If the pH is 3.0 or less, the solution will be effective.

## Faucet Method

- ▶ Dispense product and rinse processed fruit and vegetables for 60 seconds under a continuous flow of proper strength solution.
- ▶ Scrub or agitate processed produce as necessary to remove visible soil.

## Soak Tank Method

- ▶ Fill soak tank to the desired level using solution.
- ▶ Submerge prepared produce for a minimum of 60 seconds.
- ▶ Scrub or agitate processed produce as necessary to remove visible soil.

- ▶ Drain and refill soak tank with fresh solution at least every 8 hours or when soil becomes excessive.
- ▶ Periodically check pH using pH paper and if the pH rises above 3.0, the solution must be changed.
- ▶ Consult your Diversey representative to establish an appropriate schedule for your facility.

## Ultra Easy Directions

- ▶ This product is designed to be used on fruit and vegetables processed by chopping, slicing, cutting, peeling, etc.
- ▶ Before processing, produce may be rinsed with potable water to remove gross soils. Do not use on raw agricultural commodities.
- ▶ This product dilutes at a rate of 1 oz to 7.8 gallons of water (1.0 mL/L).
- ▶ No rinsing is required after use.
- ▶ To test for proper strength, place an appropriate "short range pH test paper" in a sample solution for 30 seconds. Compare the test strip to the color indicator chart. If the pH is 3.0 or less, the solution will be effective.

## Faucet Method

- ▶ Press the button on the dispenser and turn the button 90° clockwise to lock the button for continuous dispensing.

- ▶ Rinse processed fruit and vegetables for 60 seconds under a continuous flow of proper strength solution.
- ▶ Scrub or agitate processed produce as necessary to remove visible soil.
- ▶ When finished, turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.

## Soak Tank Method

- ▶ Fill soak tank to the desired level using the dispenser. To activate the dispenser, press the button on the dispenser and turn the button 90° clockwise to lock the button, or hold the button while the sink fills. When finished, either release the button or turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.
- ▶ Submerge prepared produce for a minimum of 60 seconds.
- ▶ Scrub or agitate processed produce as necessary to remove visible soil.
- ▶ Drain and refill soak tank with fresh solution at least every 8 hours or when soil load becomes excessive. Consult your Diversey representative to establish an appropriate schedule for your facility.

## Product Specifications

Description	Concentrate
<b>Color/Form</b>	Colorless, liquid
<b>Flash Point</b>	>200° F (> 93.4° C)
<b>pH</b>	1.25 (RTD Concentrate); 0.7 (Ultra Easy Concentrate) 2.5 (RTD Use Dilution 1:75) 1.29 (Ultra Easy Use Dilution 1:1000)
<b>Scent</b>	Characteristic
<b>Shelf Life</b>	2 years (RTD); 1 year (Ultra Easy)
<b>Solubility</b>	Complete
<b>Specific Gravity</b>	1.04 (RTD); 1.295 (Ultra Easy)

## Safety Reminder

Please make sure your employees read and understand the product label and Material Safety Data Sheet before using this product. The label contains directions for use, and both the label and MSDS contain hazard warnings, precautionary statements and first aid procedures. MSDS are available on-line at [www.diversey.com](http://www.diversey.com) or by calling 888 352 2249.

## Available Items

Product Code	Description/Package Size	Dilution
4481454	1 x 1.32 gal./5 L RTD® Unit	1:75
4374827	4 x 64 oz./1.89 L Ultra Easy Containers	1:1000

## Hazard Rating

HMIS	RTD Concentrate	NFPA	HMIS	RTD Use Dilution 1:75	NFPA
2	Health	2	0	Health	0
0	Flammability	0	0	Flammability	0
0	Reactivity	0	0	Reactivity	0
HMIS	Ultra Easy Concentrate	NFPA	HMIS	Ultra Easy Use Dilution 1:1000	NFPA
3	Health	3	0	Health	0
0	Flammability	0	0	Flammability	0
0	Reactivity	0	0	Reactivity	0

4=Very High; 3=High; 2=Moderate; 1=Slight; 0=Insignificant.