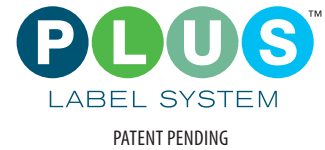


Fruit & Veggie Wash



DESCRIPTION

Use this product to sanitize the surfaces of processed (having been chopped, sliced, cut, peeled, etc.) fruits and vegetables. When applied to wash waters, as directed, this product will reduce spoilage microorganisms and the pathogens, Escherichia coli, Listeria monocytogenes and Salmonella enterica on the surface of processed fruits and vegetables. This use must comply with all applicable FDA regulations, including, but not limited to, 21CFR §173.405(a) (b), 21 CFR §184.1061 and 21CFR §170.3(o)(2). Do not use this product on raw agricultural commodities. Also available in "easy squeeze" quart bottle.

Please read entire container label for detailed instructions and safety information.

DIRECTIONS

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1 Wear safety glasses & gloves
Usar gafas de seguridad y guantes
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2 Connect hose to nozzle with quick connect
Conecte la manguera a la boquilla con el dispositivo de conexión rápida
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3 Dispense into sink
Dosifique en el fregadero/pileta de cocina
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4 Agitate and soak for 90 seconds
Agite y remoje durante 90 segundos
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5 Drain and allow to air dry
Drene y dejar secar al aire

FEATURES

- Concentrated
- No rinse required

ADVANTAGES

- Special bottle measures dilution in one easy step

BENEFITS

- Easy to use

SPECIFICATIONS

Color Turquoise
 Fragrance Characteristic
 pH Range < 1.5
 Dilution Concentrated
 Density 9.47

REORDER

D20359 6/1 quart
 D20358 2/3 liter