

*Removes Harmful Microorganisms From The Surface Of The Produce Without Altering Taste, Look Or Smell. Can be used by spray or dip methods.*



## Where To Use

Restaurants  
Grocery Stores  
Institutional Kitchens  
Catering

## Dilution

4-6 oz per gallon of water

## Directions

A dedicated preparation / cleaning area for produce is recommended

Wash hands before preparing produce

Gloves must be worn when preparing produce

Only wash produce that will be used that day

After preparation, immediately store produce at 35° to 40° F

in clean and covered containers away from the possibility of cross-contamination

**Dispensing Method:** Place Produce in sanitized sink; add Vege-Fruit Wash through blend center with dilution of 4 to 6 oz. per gallon of water; Submerge produce in Vege-Wash Solution; gently agitate produce; Soak for 30 seconds; Remove with colander from wash bin and rinse produce thoroughly.

**Dip method:** Prepare a dip solution with 4 – 6 oz. of **Vege-Fruit Wash** in 1 gal. cold water. Soak fruit and vegetables for 30 seconds. Rinse thoroughly with cold, clean water.

**Spray method:** Spray fruit and vegetables with a fine mist. After a contact time of 30 seconds, rinse thoroughly with cold, clean water.

## Technical Specifications

COLOR: ..... Transparent	VISCOSITY: ..... Water Thin
FORM: ..... Liquid	STORAGE(Unopened): ... 1 Year @R.T.
SCENT: ..... None	BIODEGRADABLE: ..... Yes
pH: ..... 5.0-6.0	WEIGHT/CASE: ..... 8.3 lbs.
FLASH POINT: .. None	SHIPPING CLASS: ..... None
FOAM: ..... None	PACKAGING: ..... 4x1 gal.
TYPE: ..... Vegetable Rinse	