

VEGETABLE SANITISER

Vegetable sanitiser is a 4% Chlorine based product that is suitable for soaking fruit and vegetables prior to food preparation.

Sanitation of vegetables, especially root based or plants that may contain residues of soil are especially important in aged care and hospital environments when serving food and vegetables to vulnerable persons.



FEATURES & BENEFITS



Fast acting sanitiser



Easy to use



Economical

DIRECTIONS FOR USE

Recommended Dilution: 40mls per 10 Litres of cold water to provide 100ppm solution.

Soak vegetables for 5-10 minutes. Rinse off and allow to drain and dry.

Ensure new solution is made at each meal preparation do not re use solution or allow to age more than 1 hour.

Use in conjunction with chlorine test strips: Immerse plastic strip into test solution or wet strip by contact with the test material. Remove strip immediately and compare the colour of the strip to the colour chart on dispenser.

FIRST AID & SAFETY

Considered a hazardous product avoid contact with the skin and eyes. Wear gloves and eye protection when handling. Keep out of reach of children. If swallowed seek medical advice. If poisoning occurs contact a Doctor or the Poisons Information Centre. If swallowed do NOT induce vomiting, give water. If skin contact occurs wash affected area and remove clothing. If in eyes, hold eyes open and flush with water for a minimum of 15 minutes. Call a Doctor. Refer to Safety Data Sheet for more information.



PACK SIZES

| Size | Code |
|------|-------|
| 5L | NCVS5 |

* Test Strips are also available CH-1000

Not to be used for any other purpose. Do not mix with other chemicals.

