



Hygiene Specialists

PRODUCT INFORMATION SHEET

FOOD WASH

FRUIT & VEGETABLE PRE WASH

DESCRIPTION

A sodium hypochlorite solution used as a vegetable and salad sterilant. Ideal for the food and hospitality industry.

DIRECTIONS

Food Cleaning: - Dilute at 1:300 with water (30ml per 10 litres of potable water). This will give approximately 100ppm chlorine.

Rinse all areas completely after use.

Store in a cool area away from direct sunlight.

Active chlorine should be checked using Chlorine Test Papers.

AREAS TO USE

Food and vegetable wash areas.

SAFETY

WARNING: CAUSES SERIOUS EYE IRRITATION. CONTACT WITH AIDS MAY LIBERATE TOXIC GAS.

PREVENTION: Wash hands thoroughly after handling. Wear protective gloves and eye / face protection.

RESPONSE: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical advice.

STORAGE: Store in accordance with local regulatory requirements. Dispose of contents/container in accordance with local regulations. Intended for industrial and commercial use only.

For further information refer to the SDS.
In emergencies call 000.



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