

# Kemsol

## FRUIT & VEG WASH

### PRODUCT INFORMATION



### Fruit and Vegetable Sanitiser

Stabilised Peracetic Acid in Hydrogen Peroxide for microbiological sanitising. Use for produce washing as a safe vegetable and fruit treatment and sanitiser.

#### DIRECTIONS

Prewash/rinse fruit and vegetables to remove excess soil. Drain excess water from fruit & vegetables. Fill wash bath with cold, clean potable water. Add Kemsol Fruit & Veg wash to water and mix using plastic mixing tool. Soak fruit & vegetables in solution for a minimum of 90 seconds.

Rinse the produce under cold potable water. Drain excess water from fruit & vegetables. Drain solution from sink and clean sink after each batch of fruit & vegetables wash.

Recommended ppm for produce washing is 50 to 80PPM. Adding 1.03ml Fruit & Veg per litre water, solution provides 80ppm AO (Available Oxygen).

Wear Personal Protection Equipment (PPE), see label under SAFETY.

CONCENTRATED FORMULA

MICROBIOLOGICAL SANITISING

HIGH-STRENGTH

FOOD CONTACT SURFACES SAFE

WIDE SPECTRUM CONTROL

LOW FOAMING

### COMMERCIAL

Produce washing and sanitising

#### PROPERTIES

APPEARANCE	Colourless
FRAGRANCE	Pungent
pH	<2.0
BACTERICIDE	Hydrogen Peroxide and Peroxyacetic Acid



#### REORDER

5Lt FK-FRUI05

## CHEMICAL SOLUTIONS SUSTAINABILITY POLICY

We are committed to continual improvement in our environmental performance, and have established a number of goals and initiatives helping achieve this objective. Where possible we always use biodegradable raw materials and all our finished product packaging is reusable or recyclable.

This is only a start, we continually strive to better our environmental performance.

Visit [chemicalsolutions.co.nz](http://chemicalsolutions.co.nz) for more information.



Scan the QR code to view the product SDS



**Chemical Solutions**  
LIMITED

0800 Kemsol (536 765)  
[www.kemsol.co.nz](http://www.kemsol.co.nz)  
1 Freight Place,  
Airport Oaks, Auckland