

SALAD AND VEGETABLE WASH

VS10

TECHNICAL INFORMATION SHEET

PRODUCT DESCRIPTION

VS10 Salad and Vegetable Wash is a sodium hypochlorite based food processing aid that rapidly removes bacteria count on the surface of raw salad and vegetable items ensuring vegetables and salads are safer to eat.

FEATURES AND BENEFITS

- A high performance, fast acting salad and vegetable wash.
- Rapidly reduces Bacteria count on the surface of raw vegetables and salad items.
- Powerful pathogen kill in just 60 seconds (Kills 99.99%).
- Ideal for use in any food preparation areas including restaurants, canteens, school kitchens, hospitals, cafes etc.
- Dilutes with water for economical cost in use benefits.

INSTRUCTIONS FOR USE

DILUTION

Manual ClearTrace SmartBlend Dosing System – firstly, add the required amount of clean fresh COLD water to the appropriate container. From the ClearTrace SmartBlend Manual Dosing System locate the dispensing arm into or over the appropriate container and add 1 – 2 pump measures (depending on the size of your container) to the water in the appropriate container. Place the vegetables or salad items into the container and immerse into the VS10 Salad and Vegetable solution.

Allow a minimum contact time of 60 seconds. (Remove before 15 minutes has elapsed).

Rinse with cold potable water (drinking water) and allow to dry.



HEALTH & SAFETY



HAZARD AS SUPPLIED:

Causes eye irritation.
Wear gloves for prolonged use.

HEALTH & SAFETY



HAZARD WHEN USED AT RECOMMENDED DILUTION:

Causes eye irritation.
Wear gloves for prolonged use.

PACK SIZES

SKU	Pack Size
439310	2 x 5L

Automatic ClearTrace SmartBlend Dosing System – place the appropriate container under the dispensing arm or by holding the dispensing hose into or over the appropriate container. Depress the button on the front of the dosing station and fill your appropriate container with the pre-diluted solution. Place the vegetables or salad items into the container and immerse into the VS10 Salad and Vegetable solution.

Allow a minimum contact time of 60 seconds. (Remove before 15 minutes has elapsed).

Rinse with cold potable water (drinking water) and allow to dry.

SAFE HANDLING AND STORAGE

See visual information on page 1.

Full guidance on the handling and safe use of the product can be obtained from the Safety Data Sheet.

Store in original container.

Avoid extremes of temperature.

TECHNICAL INFORMATION

Appearance: Off White liquid

pH: n/a.

Odour: Barely Perceptible.

Solubility: Fully miscible in water.

Environmental: 100% Bio Degradable.

The above data is typical of normal production and should not be taken as a specification.

MATERIALS COMPATIBILITY

Under recommended conditions of use VS10 Salad and Vegetable Wash is suitable for use on most materials commonly encountered in food/catering environments.

OTHER INFORMATION

Use biocides safely.

Make sure that the solution is changed regularly to maintain efficacy.

Diluted concentrations (when mixed correctly) are classified as Low Hazard in Use.

Allow a minimum contact time of 60 seconds.

Remove all produce before 15 minutes have elapsed.

