

FRUIT & VEGETABLE RINSE AGENT – EFFECTIVE HYGIENE SOLUTION FOR FOOD SAFETY

Fruit & Vegetable Rinse Agent is a hygiene-focused rinsing product developed for the effective washing of fruits, vegetables, and food-contact surfaces. Thanks to its active chlorine content, it helps provide reliable hygienic cleaning during food preparation and handling processes. The product is effective even at low temperatures and is designed not to alter the natural taste, smell, or appearance of fruits and vegetables when used as directed. In addition to produce washing applications, it may also be used on cutting, serving, and preparation equipment requiring hygienic surface treatment.

Intended Use

The product is intended for hygienic rinsing and cleaning applications in food preparation environments. It is suitable for use in fruit and vegetable washing processes and for the sanitation support of food-contact equipment and preparation surfaces. It is designed for professional use in kitchens and food handling operations where effective hygiene and food safety support are required.

Application Areas

The product may be used in fruit and vegetable washing processes, hotel kitchens, restaurant kitchens, canteen kitchens, catering companies, food production facilities, and similar food preparation areas. It is also suitable for the hygienic treatment of cutting boards, serving tools, and preparation equipment that come into contact with food.

Product Advantages

The product provides effective hygiene performance through its active chlorine content of at least 4%. It supports food safety practices by helping reduce contamination risks on fruits, vegetables, and food-contact surfaces. The formulation is effective even in cold water, making it practical for routine use in professional kitchens and food service environments. When used correctly, it does not affect the taste, smell, or visual appearance of fruits and vegetables. It also offers versatile use across both produce washing and equipment hygiene applications.

Directions for Use

Use the product in accordance with the recommended dilution and application procedure established for the

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specific food processing or kitchen operation. Apply in fruit and vegetable washing systems or on food-contact equipment as required, then rinse thoroughly with clean potable water after treatment. Use only the amount necessary for hygienic cleaning. Always follow the relevant food safety procedures and internal hygiene protocols before application.

Physical and Chemical Properties

Appearance: Clear liquid

Odor: Characteristic chlorine odor

Form: Liquid

Active Chlorine Content: $\geq 4\%$

Water Temperature Performance: Effective even at low temperatures

Application Type: Hygiene rinse agent for food-contact use

Effect on Produce: Does not affect taste, smell, or appearance when used as directed

Solubility: Fully soluble in water

Packing

Available in a range of packaging options from 500 ml up to 20 L, depending on customer preference, product type, and filling requirements. Custom packaging, private label, private label manufacturing, and contract filling options are available upon request for wholesale and professional distribution needs.

Storage Conditions

Store in the original, tightly closed container in a cool, dry, and well-ventilated place. Protect from direct sunlight, frost, and excessive heat. Keep away from incompatible substances and store under recommended conditions to preserve active chlorine stability.

Safety Information

Use the product only as directed for food-contact hygiene applications. Avoid contact with eyes, skin, and clothing. Do not mix with acids or other cleaning chemicals. Use in well-ventilated areas and keep out of reach of unauthorized persons and children. After application, always rinse treated fruits, vegetables, and food-

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contact equipment thoroughly with clean potable water. Refer to the Safety Data Sheet (SDS) for detailed information on safe handling, storage, first aid measures, and disposal.

General Information

The information provided in this Technical Data Sheet is based on current knowledge and practical experience. It is intended as a general guideline for product application, handling, and storage, and does not constitute a guarantee of performance under all conditions of use.

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