

# FOOD SANITISER

SANITISING RAW VEGETABLES, FOOD UTENSILS & CHOPPING BOARDS



*A chlorinated sanitiser and destainer for use in the food processing, beverage, brewing and dairy industries.*

## PRODUCT FEATURES & BENEFITS

- Multi purpose - Cleans, sanitises and disinfects.
- Broad spectrum - Kills all bacteria, germs and viruses.
- FOOD SANITISER is a chlorine activated bleach and sanitiser.
- FOOD SANITISER may be used in a number of applications including the following:
  - Stain removal of kitchen crockery
  - Bleaching of clothes
  - Hard surface sanitiser in bathrooms and kitchens
  - Cleaning and disinfecting of toilets and urinals. Salad vegetable washing.

## PRODUCT USE

Loosen blue cap slightly, then squeeze bottle gently to dispense into chamber to desired level. Then remove blue cap and pour into water.

For sanitising Salad Vegetables: Wash in clean water, then soak in solution containing 50ppm available chlorine for 5 minutes. Do not rinse afterwards. Use 20ml Food Sanitiser per 10 litres of cold water.

Wear gloves and safety goggles when changing drum.

DO NOT MIX with other chemicals.

## PRODUCT AVAILABILITY

3x5L product code 10905B



## TECHNICAL DATA

Colour: Pale yellow

Odour: Chlorine

pH: 13 - 14

## SAFETY INFORMATION

Refer to product label and Safety Data Sheet before using this product.

This sheet contains information that you may need to protect your employees and customers against health or safety hazards associated with our product.

Not a Dangerous Good according to ADG Code, IATA or IMDG/IMSBC criteria.

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