



SALAD WASHING



VEGGISAN



Fast-dissolving, effervescent tablets producing a disinfectant solution for salads, vegetables and non-peelable fruit to be washed where the water could be a source of contamination.

Each tablet provides 1000ppm available chlorine per 1L of water.

Passes:

EN 1276 - Bactericidal activity

EN 13697 - Bactericidal activity

EN 1650 - Yeastcidal activity

Kills *Listeria*, *E-coli* 0157 and *Salmonella*

1

Rinse salad, vegetables and/or non-peelable fruit with water to remove any insects, loose soil etc.



2

Dissolve 2 Veggisan tablets per 20 litres of cold water. Agitate or stir the solution to mix well.

! Ensure the tablets are fully dissolved **BEFORE** adding any produce to the solution.



3

Submerge produce in the solution and leave for a **contact time of between 5 and 10 minutes**. Agitate produce in the solution to maximise decontamination.



4

Shake off excess liquid from the produce and transfer to a clean dry tray. It is preferable not to rinse after disinfection, except where food will be consumed in less than 2 hours, in that case rinse well with clean, fresh drinking water.



5

Replace the disinfection solution regularly.

