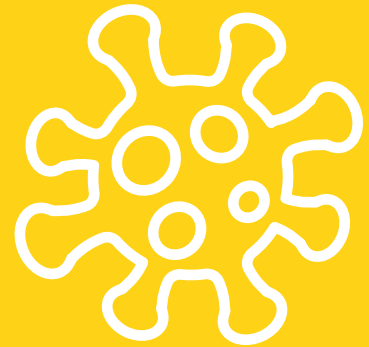


Veggisan

Salad wash



Fast-dissolving, effervescent tablets producing a disinfectant solution for salads, vegetables and non-peelable fruit to be washed without the water being a source of contamination.

Convenient, easy-to-use, handle and transport.

Each tablet provides 1000 parts per million available chlorine per 1 litre of water.

- Quick dissolving, easy-to-use tablets.
- Effective against all types of food spoilage organisms.
- Suitable in all water types.
- Long shelf life, stable for up to 5 years.
- Safer to handle and transport than liquid hypochlorite.

DISINFECTION OF SALADS, VEGETABLES AND NON-PEELABLE FRUITS - 50ppm:

Rinse to remove loose soil. Dissolve 1 tablet in 20 L water. Disinfect in solution for 5 minutes, agitating to maximise decontamination, shake off excess liquid. 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. Replace the disinfection solution frequently.

FOOD PREPARATION SURFACES, VENDING AND ICE CREAM MACHINES - 200ppm:

Dissolve 1 tablet in 5 L warm water. Wipe surface. Leave to air dry or use paper towel.

FLOORS AND WALL TILES - 200ppm:

Dissolve 1 tablet in 5 L warm water. Mop or wipe surface. Leave to air dry or use paper towel.

DISHCLOTHS AND MOPS - 50ppm:

Dissolve 1 tablet in 20 L warm water. Leave to soak for upto 2 hours.

CUTLERY, CROCKERY AND GLASSWARE - 120ppm:

Dissolve 1 tablet in 8 L warm water. Leave to soak for a minimum of 5 minutes.

GENERAL DISINFECTION - 1000ppm:

Dissolve 1 tablet in 1 L warm water.

tub

Order Code: C014AEV

Pack: 6 x 200 tablets

PRODUCT INFORMATION:

Appearance:	Flat white bevelled tablet
Odour:	Characteristic of chlorine
pH - diluted (1%):	5.0 - 6.0
Shelf life:	5 years (unopened)

QUALITY AND ENVIRONMENTAL ASSURANCE:
EVANS VANODINE INTERNATIONAL PLC operates under an ISO 9001 Quality Management System Cert. No. FM 09535 and an ISO 14001 Environmental Management System Cert. No. EMS 506072 registered by the British Standards Institution.

REVISION DATE: 16/01/25



Scan here to view safety data information

