



TECHNICAL DATA

Products which may be washed:

Peeled potatoes

Shelf life:

Add a product's shelf life about 7 days.

Ingredients:

Sodium disulphite E223.

Needs to label:

Use of the substance is packing remarkable. The food business operator must monitor the amount of sulphite in the final product under its own control. The maximum level in the final product is 50 mg / kg SO modified.

Suitability for organic products:

Not suitable for use in organic products.

Packing and storage:

This product is in powder form. Pack size is 25 kg. Store in a cool, dry, well-ventilated place away from oxidizing agents, acids and bases. If the substance absorbs moisture, it will clump. If substance clumps, disintegrate it.

DRYWITE FORMULA 3 25 KG



Formula 3 is intended for washing peeled potatoes and improving shelf life. The product prevents the enzymatic darkening of potatoes.

Typical solution concentrations are 0.75 to 1.0% and a wash time of 30 to 60 seconds.

The use of the product must be labeled. For peeled potatoes only





INSTRUCTIONS



- **Rinse level:** The usual rinse level is 0.75%.
- **Dipping time:** Below you can find table which includes indicatives dipping times for different products. Marked dipping times are approximate and depend on the variety, growing conditions, water quality, as well as the general level of cleanliness. Therefore, we recommend making your own tests using different dipping times.



Bag packaging, shelf life 5-7 days	Concentration (gr/liter)	Dipping time
Potato, whole	7,5	45 s
Pariisienne potato	5	30 s
French fries	5	30 s
Vacuum packing, shelf life 7-9 days	Concentration (gr/liter)	Dipping time
Potato, whole	6	30 s
Pariisienne potato	5	20 s
French fries	5	20 s