



## TECHNICAL DATA

### Products which may be washed:

All vegetables, salads and fruits.

### Ingredients:

Sucrose esters E473, Sodium citrate E331, Glycerol E422

### Needs to label:

Check the labeling with your local health authority.

### Suitability for organic products:

Not suitable for use in organic products.

### Packing and storage:

The product is in a liquid state. The product is stored at room temperature for one year.

# DRYWITE FRESH PRODUCE WASH 25 L



- Fresh Produce Wash (FPW) is a manufacturing agent for washing lettuce, carrots and other peeled vegetables and fruits. FPW washing removes bacteria, soil, pesticide and fertilizer residues from the surface of the product. The substance does not actually increase the shelf life of the washed products, but washing away the contaminating bacteria can improve the shelf life of the products. Fresh Produce Wash is suitable for grated carrots, peeled fruits before peeling and new potatoes, for example. The use of the product should be labeled unless the product is rinsed in solution after dipping.
- 
- Fresh Produce Wash is GMO-free, chlorine-free and sulfite-free, containing only natural organic ingredients. Easy to dispense with a dosing pump, even for smaller rinses.





# INSTRUCTIONS



- **Rinse level:** Mix one part Fresh Produce Wash with 400 parts cold water. The same dissolution concentration is applicable to all products.
- **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.
- **Rinse instructions:** Keep the product in the rinsing solution for the time specified. After rinsing, allow the surface of the product to dry for a while before packing.



Product	Concentration	Huuhtelu aika
Cut salad	1:400	3 min
Cabbage	1:400	2-3 min
Carrot	1:400	2-3 min
Onion	1:400	4 min
Leek	1:400	4 min
Early potato (washed and brushed)	1:400	40 s
Beet root	1:400	3-4 min
Swedish turnip	1:400	3-4 min
Tomato	1:400	2 min
Cherry tomato	1:400	3 min
Cucumber, whole	1:400	2 min
Cucumber, cut	1:400	1 min
Zucchini	1:400	2-3 min
Bell pepper, cut	1:400	30 s
Cauliflower	1:400	2-3 min
Celery	1:400	2-3 min
Fruits	1:400	30 s
Grapes	1:400	3 min
Strawberry	1:400	30 s