

FRUIT AND VEGETABLES CLEANER LOW FOAM

AGENT SANITIZING CLEANER WITH LOW LEVELS OF FOAM

USES

Processing fruits, citrus and vegetables.

Canned vegetables industry.

Specific product for washing fruits, vegetables and salads before packaging.

ADVANTAGES

Deep cleans without producing troublesome foams to industrial washing process.

It doesn't leave unpleasant odors such as chlorine-based products.

Greatly reduces the risk of rot.

extends the expiry of finished products on the display counters.

FRUIT AND VEGETABLES CLEANER is a concentrated solution of detergent with sanitizing based on amino quaternized glycine, a new active principle of the amphoteric family that behaves in a manner similar to quaternary ammonium salts, but with the advantage of not leaving a trace once rinsed, its special formula (surfactant and sanitizing), allows you to remove pesticide residues, traces of parasites and pollution from the fruits, from salads, vegetables before they are packaged.

FRUIT AND VEGETABLES CLEANER has a broad spectrum of action and controls a wide variety of bacteria, yeast and fungi.

FRUIT AND VEGETABLES CLEANER works well in a wide pH range and in a wide temperature range.

The products treated with FRUIT AND VEGETABLES CLEANER are free of traces since the sanitizing action taken by amino quaternized glycine in synergy with the detergent action breaks the dirt from surfaces and attacks the bond that creates emulsifiers oils used in pesticides to adhere the active ingredients contained in them.

This action has the advantage of dispersing in the mass of the washing water all the pollutions that may result from agricultural crops and to a subsequent rinsing, products will be devoid of traces.

SUGGESTIONS FOR USE

FRUIT AND VEGETABLES CLEANER should be used at the 0.1% dose in the wash tub; it is appropriate to install an automatic system for dosing consisting of a metering pump with a flow meter. A technician of Çititalia can provide the appropriate indications.

For a synergized action with FRUIT AND VEGETABLES CLEANER is recommended to use Peroxy 0.05%.

FEATURES - COD. 51D461 / 1.

Type Detergent with sanitizer

flammability -Not flammable

Toxicity -In light solution. Do not ingest

color pale yellow

pH as 12 +/- 0.5

Composition - emulsifying and dispersing agents with biodegradable disinfectant.

Note: The content of this documentation results from our knowledge and experience on the product. It is given as an indication, does not bind our responsibility for particular applications.