



# Enviro Chemicals

Cleaning Supplies Pty Ltd

"Products that don't cost the Earth"



**FOOD SAFETY  
STARTS WITH  
CLEAN  
PRODUCE**

# SANI-FOOD

## FRUIT & VEGETABLE ANTIMICROBIAL SANITISER

**POWERFUL PROTECTION FOR FRESH PRODUCE**

(Not hazardous according to criteria of Safe Work Australia)

### PRODUCT DESCRIPTION

SANI-FOOD is a highly effective antimicrobial sanitiser designed specifically for the treatment of fresh fruit and vegetables.

Containing 5% available chlorine in the form of sodium hypochlorite and hypochlorous acid, SANI-FOOD helps reduce harmful microorganisms including *E. coli*, *Salmonella* and *Listeria monocytogenes*.

SANI-FOOD is effective on both whole and further processed produce, cleans and controls spoilage organisms in the wash water.

SANI-FOOD's effective treatment works in just 5 minutes with no rinse required.

### KEY BENEFITS



#### EFFECTIVE AGAINST HARMFUL PATHOGENS

Helps reduce *E. coli*, *Salmonella*, *Listeria* and other microorganisms.



#### FAST ACTING

Effective treatment in as little as 5 minutes.



#### NO RINSE REQUIRED

No rinsing required when used according to food safety guidelines.



#### FOOD CONTACT APPROVED

Suitable for use as a produce wash aid in food safety and HACCP programs.



#### ECONOMICAL TO USE

Low use rates provide excellent value and cost efficiency.

### DIRECTIONS FOR USE

- 1 Ensure produce is free of dirt, undamaged and pre-cooled in a refrigerator.
- 2 Pre-wash in water (at least 10°C warmer than the temperature of the produce) to remove excess soil and dirt.
- 3 Prepare SANI-FOOD sanitiser solution at 100 ppm free chlorine.
- 4 Add washed produce and agitate to ensure all surfaces are wet and there are no bubbles.
- 5 Soak for 5 minutes.
- 6 No rinse required (if the final level of chlorine residue in the final product complies with FSC 1.3.3).
- 7 Dilute and dispose of the solution in accordance with your sewerage authority requirements.
- 8 Prepare and use a fresh solution for each batch. Do not store.
- 9 Follow the dilution levels provided to achieve 100 ppm concentration required.

### DILUTION GUIDE – 100 PPM FREE CHLORINE

WATER VOLUME	SANI-FOOD	OPTIONAL: SODIUM LAURYL SULFATE*
1 Litre	3 ml	1 ml
5 Litres	15 ml	3 ml
10 Litres	30 ml	7 ml
50 Litres	150 ml	35 ml

\* Optional wetting agent to improve surface contact.

- ✓ Regularly test and maintain solution at 100 ppm free chlorine. Record date, time and chlorine concentration in a log book.



**5L  
PACK SIZE**

### IDEAL FOR



**FRUIT & VEGETABLE PROCESSING FACILITIES**



**SALAD & FRESH PRODUCE PREPARATION**



**FOOD MANUFACTURING PLANTS**



**COMMERCIAL KITCHENS & CATERING**



**SUPERMARKETS & FOOD SERVICE**

### FEATURES

- ✓ 5% Available Chlorine
- ✓ Sodium Hypochlorite Based
- ✓ 5 Minute Treatment
- ✓ No Rinse Required
- ✓ Controls Spoilage Organisms in Wash Water
- ✓ Cost Effective & Easy to Use

### FOOD STANDARDS INFORMATION

Sodium hypochlorite is a permitted washing agent for food manufacture. Residues at amounts up to 1 mg/kg of the final product (Food Standards Code (FSC) 1.3.3) are permitted on the food. All facilities are slightly different and therefore this should be trialed first.



### EFFECTIVE AGAINST



**E. coli  
Bacteria**



**Salmonella  
Bacteria**



**Listeria  
Bacteria**



**Yeasts**



**Moulds**



**Many Viruses**

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