Enviro Chemicals

"Products that don't cost the Earth"



SANI FRESH

VEGETABLE MAINTAINER SOLUTION

HELPS PREVENT OXIDATION & BROWNING

TECHNICAL DATA SHEET - REVIEW DRAFT



Packaging concept

5 L & 15 L PACK SIZES

PRODUCT DESCRIPTION

SANI FRESH helps processed fruit and vegetables, including potatoes, apples and pears, maintain their natural colour and fresh-cut appearance.

Its sodium metabisulphite-based formulation helps control oxidation-related browning after peeling, slicing, cutting, dicing or shredding.

Designed for commercial produce preparation, **SANI FRESH** helps reduce visible discolouration on exposed surfaces, supporting consistent product presentation.

Developed specifically for oxidation control in processed produce.

KEY BENEFITS

BROWNING PROTECTION
Helps reduce discolouration caused by oxidation.

NATURAL COLOUR
Helps maintain the natural colour of prepared produce.

FRESH-CUT APPEARANCE
Helps potatoes, apples and pears retain an appealing appearance.

CONVENIENT LIQUID
A liquid formulation supplied for dilution before use.

5 L & 15 L PACKS
Available in 5 litre and 15 litre containers.

FOOD USE INFORMATION

Contains sulphites. Use only in permitted food applications. Confirm finished-food residues and applicable declaration requirements.

DIRECTIONS FOR USE

- Use **SANI FRESH** as a separate treatment after using Enviro Chemicals **Sani-Food** Fruit & Vegetable Sanitiser.
- Final dilution, contact time and any rinse step must be confirmed by Enviro Chemicals before operational use.
- Follow the validated site procedure and current product Safety Data Sheet.
- Use for oxidation control only. This product does not replace a validated cleaning or sanitising process.
- Concentration must be checked using the confirmed measurement basis and method.

DILUTION GUIDE - 1:400 (UNDER REVIEW)

WATER VOLUME	SANI FRESH
1 Litre	2.5 mL
5 Litres	12.5 mL
10 Litres	25 mL
50 Litres	125 mL

Provisional: 1 part product to 400 parts water. Stated target: 160-200 ppm; 15 L yield: approx. 6,000 L. The supplied 75 g sodium metabisulphite / 67 L water recipe does not match this ppm if using pure powder. **Confirm dilution and ppm before use.**

TECHNICAL DATA

Product code	SANIG
Pack size	5 L & 15 L
Product form	Liquid solution
Active ingredient	Sodium metabisulphite
Function	Oxidation control
Further specifications	Pending product SDS

HACCP APPROVED

IDEAL FOR

- POTATO PREPARATION
- APPLE PROCESSING
- PEAR PROCESSING
- COMMERCIAL PRODUCE OPERATIONS

FEATURES

- Sodium metabisulphite-based
- Helps prevent oxidation
- Helps reduce browning
- For processed potatoes
- For processed apples & pears
- 5 L & 15 L pack sizes

SAFETY INFORMATION

- Contains sulphites.
- Wear suitable gloves and eye protection.
- Use adequate ventilation.
- Keep separate from acids and oxidising chemicals.
- Refer to the product SDS for final handling, storage and hazard information.

FOR PROCESSED PRODUCE POTATOES | APPLES | PEARS | Peeled - Sliced - Cut - Diced - Shredded

740–744 Woodville Road
Fairfield East NSW 2165 | 02 9755 2012 | www.envirochemicals.com.au | sales@envirochemicals.com.au