

STOP RINSING PRODUCE AND START CLEANING IT

Fruit and Veggie Wash

Enhance the appearance and taste of produce by removing dust, soils, chemicals and other residues for clean, finished fruit and vegetables.

- Effective on both cut and whole vegetables and fruit
- Helps with rehydrating packaged or precut produce
- No rinse required
- No aftertaste or smell
- Solution is glove free allowing staff to safely and efficiently wash and prepare producer



DIRECTIONS FOR USE:

1. Using a sink or soak tank, mix Swisher Fruit and Veggie Wash at 0.25 ounces per 1 gallon of cool water
2. Soak fruits and vegetables for 3 to 4 minutes then remove from the solution.
3. No post treatment rinse required.
Fresh, clean water must be used with each batch of fruits and vegetables to be cleaned.

NOTES:

This product is not for use as an antimicrobial to reduce microbial contamination on the surfaces of fruits and vegetables or in process waters contacting fruits and vegetables.



KITCHEN SPECIALTY SOLUTIONS

PRODUCT	PACK SIZE	SWSH #	DIST #
Fruit and Veggie Wash	2 - 1 gal	6101842	

The Swisher experienced and dedicated sales team provide you personalized support to help you run a clean and safe operation.

Call **1 800 360 SWSH** or visit **SWSH.com** for more information.

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