

VEGIBAC

BACTERICIDAL VEGETABLE WASH

- Fast acting
- Ensures vegetables and salads are safer to eat
- Economical in use

USES

VEGIBAC is a sodium hypochlorite based food processing aid that rapidly reduces the bacteria count on the surface of raw vegetables and salad items.

A clear, pale yellow liquid with virtually no foam, VEGIBAC quickly and accurately dilutes with water, making it very easy to use.

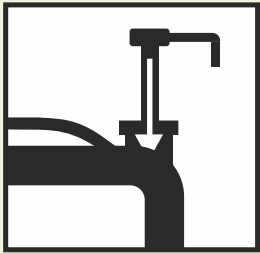
VEGIBAC is ideal for use in any food preparation area, e.g. restaurants, canteens, school kitchens, cafés, etc.

DIRECTIONS

Dispense 20ml of VEGIBAC into 5 Litres of COLD water.

Place the items to be treated into the solution. Allow a minimum contact time of 60 seconds. Remove before 15 minutes contact time and rinse with cold potable water (drinking water).

Use biocides safely. Always read the label and product information before use.



DILUTIONS

VEGIBAC : WATER

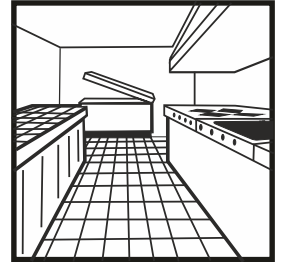
20ml per 5 litres



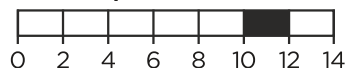
CHRISTEYNS

PROFESSIONAL HYGIENE

Code: 234



pH in use



PACK SIZES



1L



5L