

SANITISING FRUIT AND VEGETABLES USING SANIVEG

1. **PRE - WASH** excess dirt and vegetable matter.
2. **FILL** sink or wash container to correct level with cold water.
3. For **BEST RESULTS** the water should be 5 to 10°C warmer than the produce.
4. **POUR** in correct quantity of **SANIVEG** (see mixing table below)
5. **DIP** a Test Strip into water and remove **IMMEDIATELY**. **COMPARE IMMEDIATELY** with colour chart on label, **CHLORINE 100 TO 150 PPM IS ACCEPTABLE**.
6. **COVER** fruit and vegetables completely in solution and **AGITATE** to ensure all surfaces are wet.
7. **SOAK FOR 5 MINUTES**.



HAZARD CATEGORY



IRRITANT

CAUTION

- Causes Skin Irritation.
- Causes Serious Eye Irritation.
- Harmful To Aquatic Life With Long Lasting Effects.

SAFETY

Keep out of reach of children.

Read label before use. Wash hands, face and all exposed skin thoroughly after handling.

Wear protective clothing, gloves, eye/face protection and suitable respirator.

SAFETY EQUIPMENT



FIRST AID

If poisoning occurs, contact a Doctor or Poisons Information Centre (Phone Australia 131 126; New Zealand 0800 764 766). If medical advice is needed, have product container or label at hand. **IF ON SKIN:** Wash with plenty of soap and water. **IF IN EYES:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Immediately call a **POISON CENTER** or doctor/physician. If skin irritation occurs: Get medical advice/attention. Take off contaminated clothing and wash before reuse.

SANIVEG ACCEPTABLE CHLORINE MIXING TABLE

QUANTITY SANI VEG (mls)	QUANTITY OF SINK WATER	NOT ACCEPTABLE	ACCEPTABLE	ACCEPTABLE	NOT ACCEPTABLE
25 mls	10 Litres	25 ppm	100 ppm	150 ppm	200 ppm
50 mls	20 Litres	25 ppm	100 ppm	150 ppm	200 ppm
100 mls	40 Litres	25 ppm	100 ppm	150 ppm	200 ppm

NEVER MIX ANY CHEMICALS