



REDUCE PATHOGENS

Antimicrobial Fruit & Vegetable Treatment

EPA Reg. No. 1677-234

- ▲ FDA clearance and EPA registered
- ▲ Effective on both raw agricultural commodities (RACs) and processed produce
- ▲ Reduces harmful pathogens¹ on the surface of fresh cut produce and in wash water²
- ▲ Removes waxes and residues, improving crisp texture of produce
- ▲ Controls (kills) spoilage organisms, extending produce shelf life and reducing waste
- ▲ No aftertaste or smell
- ▲ No rinse required

Reduces **99.9%** of the pathogens *E. coli*, *Listeria* and *Salmonella*¹ in wash water²

¹ Pathogens: *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica*

² For fruit and vegetable raw agricultural commodities (RACs) when used according to the label instructions



KILLS PATHOGENS

Antimicrobial Fruit & Vegetable Treatment reduces 99.9% of the pathogens E. coli, Listeria and Salmonella¹ in produce wash or process water.² Water alone does not kill pathogens.

REQUIRES NO RINSING

Antimicrobial Fruit & Vegetable Treatment, at its registered use concentration, does not impart any off-flavor or odor. All components are Generally Regarded As Safe (GRAS) or have been cleared by the FDA for the intended use in a no-rinse application.

UNIQUE DISPENSING SYSTEM

Antimicrobial Fruit & Vegetable Treatment's unique dispensing design is easy to use, provides employees with visual verification that product is dispensed, and controls the delivery of antimicrobial concentrations for effectiveness and consistent results.

DIRECTIONS:

- ▲ Dispense Antimicrobial Fruit & Vegetable Treatment into the sink according to the table below.
- ▲ Submerge and agitate fruits and vegetables for a minimum of 90 seconds.
- ▲ Drain thoroughly and allow to air dry. No rinse required.



Pictured Above:

Antimicrobial Fruit & Vegetable Treatment washes off waxes and residues from produce often making the produce look more appealing.

Pictured Right:

Kale washed with Antimicrobial Fruit & Vegetable Treatment. (Right kale leaf)
Kale washed with water only. (Left kale leaf)



MINIMUM CONTACT TIME	OUNCES OF CONCENTRATE PER GALLON OF WATER	DILUTION RATIO (PARTS CONCENTRATE: PARTS WATER)	ACTIVE INGREDIENTS	
90 Seconds	0.75 - 1.00	1:170 - 1:128	ppm SDBS*	ppm Lactic Acid
			76 - 111	1061 - 1391

* Sodium dodecylbenzenesulfonate

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Antimicrobial Fruit & Vegetable Treatment	6100283	2111799	1-2.5 gal
Antimicrobial Fruit & Vegetable Treatment (Keystone)	6100353	1993338	2-1 gal