



REDUCE PATHOGENS

Antimicrobial Fruit & Vegetable Treatment

- ▲ Foodservice produce wash with EPA registration and FDA clearance
- ▲ Effective on both whole and further processed produce
- ▲ Reduces harmful pathogens* on the surface of fresh cut produce and in wash water
- ▲ Removes waxes and residues providing a crisp texture to produce
- ▲ Reduces spoilage organisms, improving produce shelf life and reducing waste
- ▲ No rinse required
- ▲ Patent pending produce handler ensures accurate dosing and allows PPE free delivery
- ▲ Eliminates the need for a dedicated produce wash sink, plumbing and equipment maintenance

* Pathogens: *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica* with 90 second contact time

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

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



KAY® PROGRAM
ECOLAB®

Unit Dose Antimicrobial Fruit & Vegetable Treatment

KILLS PATHOGENS

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

EPA Reg. No. 1677-234.

REQUIRES NO RINSING

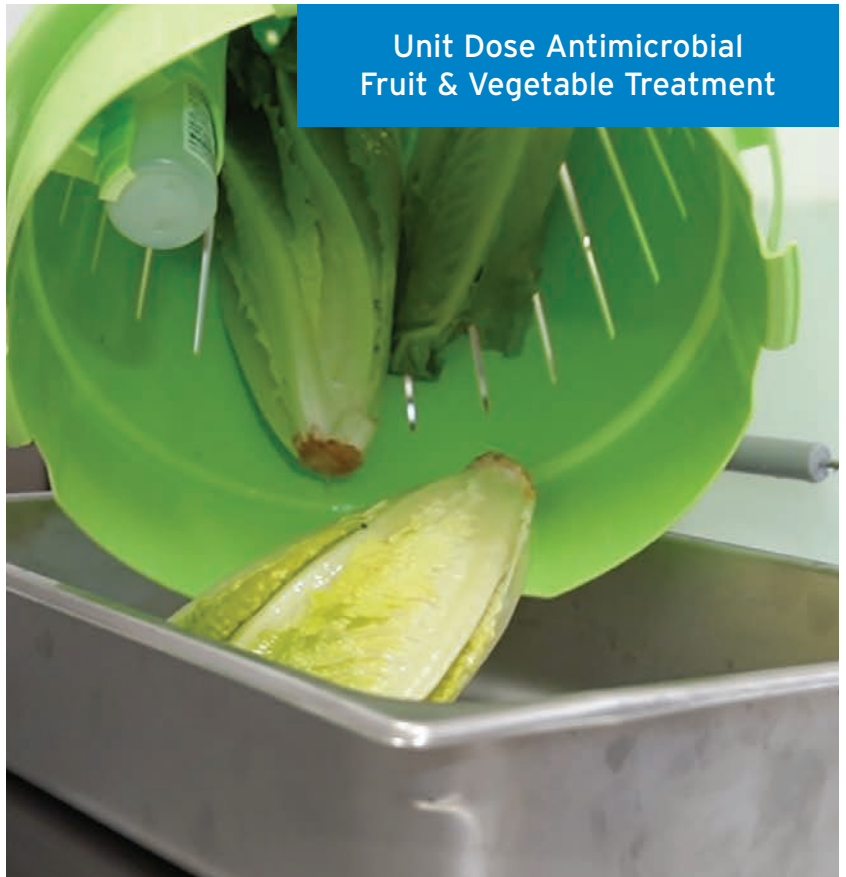
Antimicrobial Fruit & Vegetable Treatment, at its registered use concentration, does not impart any off-flavor or odor. All components are Generally Regarded As Safe (GRAS) or have been cleared by the FDA for the intended use in a no-rinse application.

UNIQUE DISPENSING SYSTEM

Antimicrobial Fruit & Vegetable Treatment's unique handler 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 one 4 oz. bottle of Antimicrobial Fruit & Vegetable Treatment using the integrated holster of the handler. Submerge and agitate fruits and vegetables for a minimum of 90 seconds. Remove produce using the strainer 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	DILUTION RATE	DILUTION RATIO (PARTS CONCENTRATE:PARTS WATER)	ACTIVE INGREDIENTS	
90 Seconds	0.75 - 1 oz. of concentrate / gal. of water	1:170 - 1:128	76 - 111 PPM SDBS*	1061 - 1391 PPM Lactic Acid

* Sodium dodecylbenzenesulfonate

PRODUCT	ITEM #	PACK SIZE
Antimicrobial Fruit & Vegetable Treatment	1110865	35 x 4 oz.

HANDLER	CAPACITY	CAPACITY PER WASH
Strainer- High density food grade polyethylene resin	5 Gal (designed to be filled up to 4Gal of use solution)	7 heads of romaine lettuce OR
Bucket- poly propylene		35-40 tomatoes OR 15-20 bell peppers

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