

4B

TECHNICAL INFORMATION

Salad Wash

Description

Salad Wash is a concentrated cleaner used for the hygienic cleaning of salad and other vegetables.

Features & Benefits

- A concentrated pre-rinse additive for hygienic cleaning of salad, tomatoes and other vegetables.
- A stabilised chlorine solution very effective for the hygienic rinsing of vegetables.
- Does not taint vegetables.
- Effective at low temperatures.

Use Instructions

- Salad wash should be used at a concentration of 100ppm available chlorine (30ml/litre of water).
- The correct dilution will be set by your local Ionic representative.
- The raw vegetables should be fully immersed in the solution for a minimum of 15 minutes and then fully rinsed with fresh water before use.
- The solution must be changed for every treatment or as necessary to maintain the required chlorine concentration, which must be checked.

Safe Handling and Storage

- See visual information on page 1.
- Full guidance on the handling and safe use of the product can be obtained from the Safety Data Sheet.
- Store in original container.
- Avoid extremes of temperature.

Materials compatibility

Non corrosive toward mild and stainless steel, polythene, polypropylene and crockery. Corrosive, both at user concentration or undiluted on aluminium, zinc, tin and copper.

HAZARD AS SUPPLIED



Not classified. Wear gloves for prolonged use



HAZARD WHEN USED AT RECOMMENDED DILUTION



Not classified. Wear gloves for prolonged use



Technical Information

Appearance	Clear colourless liquid
pH	>11.0
Relative Density	1.08
Odour	Characteristic
Solubility	Fully miscible in water

The above data is typical of normal production and should not be taken as a specification