



## PHYSICAL PROPERTIES

**Appearance:** Clear Liquid

**Specific Gravity:** 1.01

**Odor:** Characteristic

**Ph (Conc.):** 2-3

**Flash Point:** >385°F (196°C)

## PACKAGING

4x1 gal

# Refresh

## FRUIT AND VEGETABLE WASH

### DIRECTIONS

#### FRUIT AND VEGETABLE WASHING:

1. Prepare a cleaning solution by adding one fl. oz. of Refresh to one gallon of potable water (water with less than 100 ppm hardness or soft/deionized water is preferred).
2. Wash fruits and vegetables either by immersing in or spraying with cleaning solution using gentle scrubbing with a brush, plastic mesh or by mechanical agitation in a bulk washer or simply processing through a flume for 30 secs-5 minutes. Minimum two minutes of contact with the cleaning solution is recommended.
3. Repeat washing with fresh cleaning solution if needed.
4. Thoroughly rinse with potable water.
5. Drain excess liquid.

Test the cleaning solution to maintain a pH of 2.4 - 2.8. Additional Refresh maybe added to maintain effective pH range. Discard cleaning solution, if it loses the clarity an/or becomes soiled and its pH increases.

**NOTE:** Shelled fruits such as melons, avocados, cantaloupes, oranges, bananas, etc. may not require final rinsing after cleaning with this product. Contact your supplier representative for additional treatment recommendations