



Refresh

FRUIT AND VEGETABLE WASH



PHYSICAL PROPERTIES

- Appearance:** Clear Liquid
- Specific Gravity:** 1.01
- Odor:** Characteristic
- Ph (Conc.):** 2-3
- Flash Point:** >385°F (196°C)

PACKAGING

4x1 gal

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. 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.

Discard cleaning solution, if it loses the clarity and/or becomes soiled.

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.