

PRODUCT INFORMATION SHEET**FOOD SAN****CHLORINATED SANITISER FOR SANITISING RAW VEGETABLES AND FOOD CONTACT SURFACES****FEATURES**

- Washing raw produce with chlorinated water has been found to be effective in reducing microbial loads. It is recommended that salad vegetables such as lettuce, cabbage, carrots, capsicum, cucumber and tomatoes be washed in clean water and then sanitised by soaking in 50ppm of available (free) chlorine for 5 minutes.
- Food contact surfaces can be sanitised in accordance with the Food Premises Code.
- FOOD SAN contains 4% available Chlorine and can be diluted using the table below to achieve the concentration shown –

HOW & WHERE TO USE

Concentration Required			
Volume of water in sink or container	50ppm	100ppm	200ppm
5 litres	6.25 ml FOOD SAN	12 ml FOOD SAN	25 ml FOOD SAN
10 litres	12.50 ml FOOD SAN	25 ml FOOD SAN	50 ml FOOD SAN
50 litres	62.50 ml FOOD SAN	125 ml FOOD SAN	250 ml FOOD SAN

For example, to achieve a concentration of 50 ppm in 10 litres of water, using a chlorine solution of 4% available chlorine (FOOD SAN), add 12.5 ml of FOOD SAN to 10 litres of potable tap water and mix.

There is no requirement to rinse but if you rinse use potable water.

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