

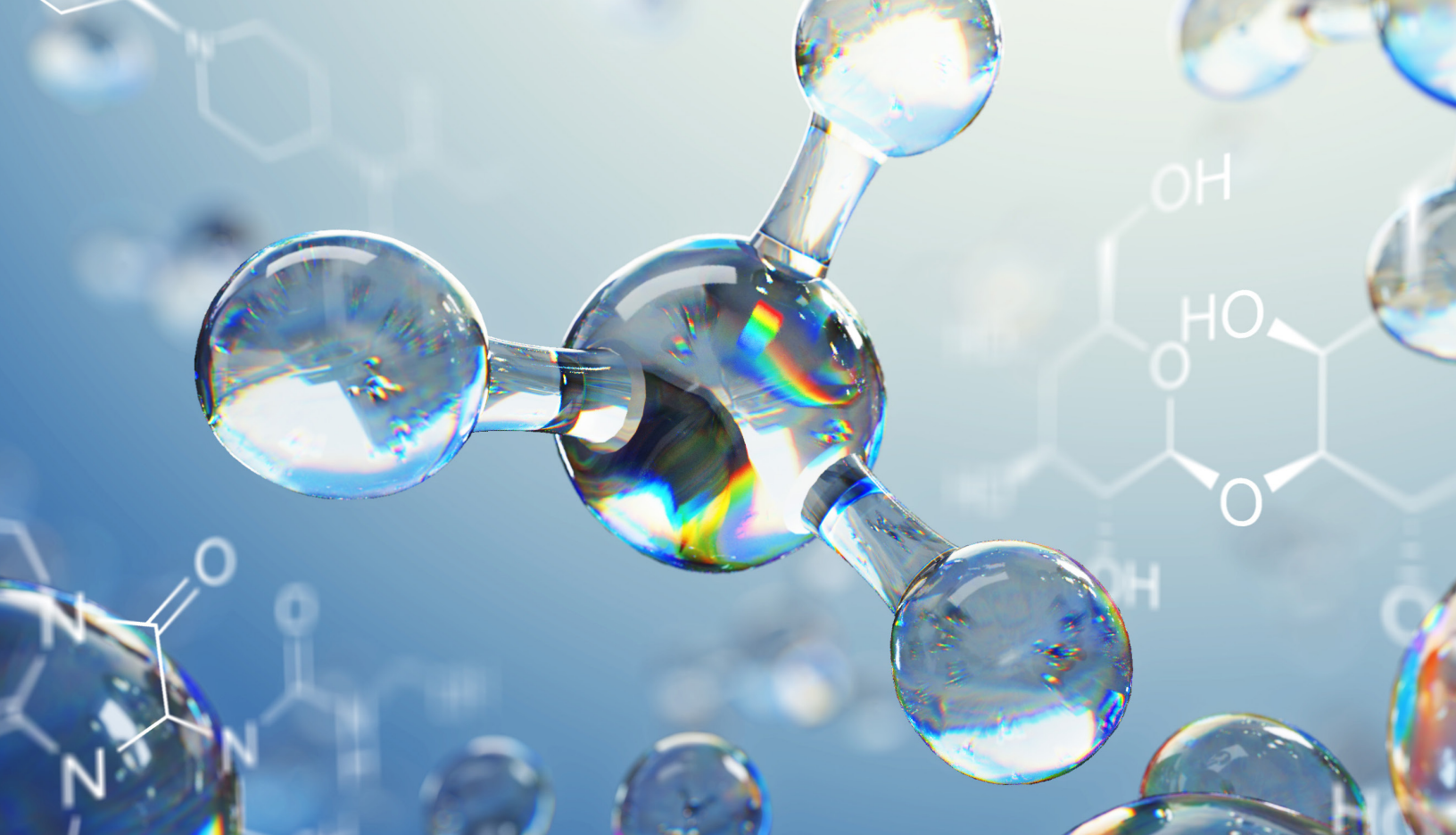


## How to Sanitize Your Fruits and Vegetables

Sanitizing your fruits and vegetables is essential for two main reasons: **germs and pesticides**. Raw and unwashed fruits and vegetables may contain bacteria like Salmonella, Listeria, and E. Coli. When consumed, these bacteria can make you and your family sick.

Unwashed produce can also contain trace amounts of pesticides (yes, even organic produce!) and is likely the most significant source of pesticide exposure for many families.

This guide teaches you how to sanitize your fruits and vegetables using SAO<sup>®</sup>, a solution that kills 99.999% of germs and removes 99% of pesticides yet is safe enough to use directly on your food and food contact surfaces.



# Stabilized Aqueous Ozone:

A Natural Produce Sanitizer

The iClean mini is the world's only device that turns water into a sanitizing cleaner on demand. Add water to the device's base and press the power button to dispense Stabilized Aqueous Ozone (SAO®), an all-in-one cleaner, sanitizer, and deodorizer that's mightier than bleach without harsh chemicals.

SAO is safe for food and food contact surfaces and approved by world-renowned regulators. As an environmentally and socially responsible cleaning solution, SAO is certified Halal and Kosher, contains no animal byproducts, and is on the organic list.

From fast-food chains like McDonald's and Domino's to large-scale cafeterias at Stanford University, SAO is used where food safety matter most. Now trusted by homes worldwide, the iClean mini is swiftly changing how we eat our greens.

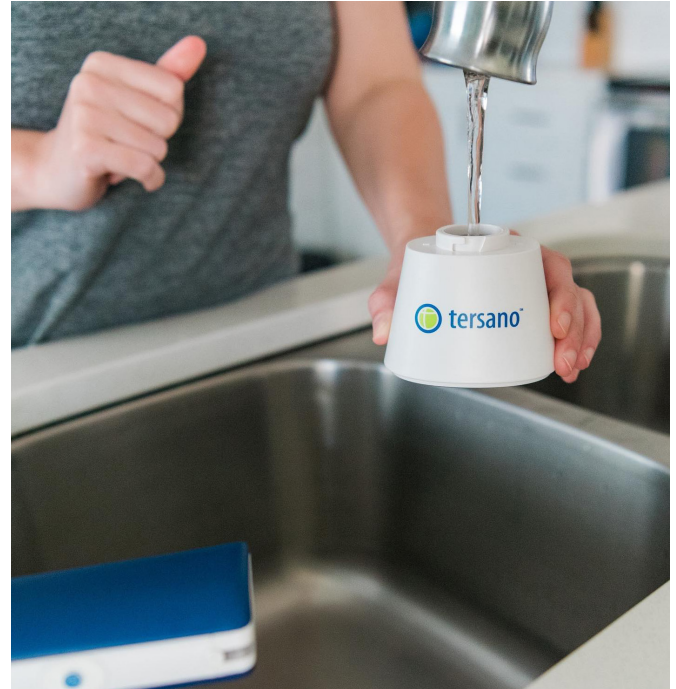
Learn how to use the iClean mini to sanitize your fruits and vegetables in these 4 easy steps

## Step 1: Prep Your Workspace

Before sanitizing your fruits and vegetables, prepare a dry, clean workspace. SAO can be used to clean and sanitize your food contact surfaces and will remove 99.999% of germs from your surfaces.

Take your iClean mini to the kitchen sink and remove the base from the device by turning it clockwise. Fill the base to the brim with cold and clean tap water, then reattach it into place.

Prep your workspace by generously spraying down your kitchen countertops and sink with SAO, then wipe them dry with a dishcloth or paper towel.



## Step 2: Lay Out Your Produce

Next, lay a row of paper towels or spare dishcloths on your countertop and place a large strainer in the sink.

For larger produce like carrots, zucchini, and eggplant, line them on your counter on the prepared paper towels or dishcloths.

For smaller produce like grapes, berries, or Brussels sprouts, place them in the prepared strainer in your sink.

## Step 3: Sanitize Your Fruits and Vegetables

With the iClean mini in hand, spray a generous amount of SAO over your large produce. Ensure to cover as much surface area as possible and, for best results, allow the solution to dwell for up to 30 seconds.

Next, take the iClean mini to the sink and generously spray the remaining produce in your strainer. Turn your fruits and vegetables over as you spray them to ensure you are thoroughly showering your produce in the sanitizing droplets.



## Step 4: Dry Your Sanitized Fruits and Vegetables

After you apply SAO to your fruits and vegetables, there is no need to rinse them with water. SAO naturally reverts to ordinary water and oxygen after removing the pesticides and germs from your produce, leaving no environmental impact on the planet or your home.

Let the SAO air dry or pat your fruits and vegetables dry with a paper towel before returning them to storage in your fridge or on your counter space.

## Conclusion:

The iClean mini provides your home kitchen with the comfort and sanitization of an esteemed culinary environment. Loved by chefs and safety certified by world-leading regulators, Stabilized Aqueous Ozone has proven to be a trusted and effective solution for sanitizing produce.