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FRUIT & VEG SANITISER

PRODUCT DESCRIPTION

- Fruit & Veg Sanitiser is not classified as a Dangerous Good by the criteria of the ADG Code.
- Fruit & Veg Sanitiser is not classified as Hazardous according to ASCC Criteria.
- Fruit & Veg Sanitiser is Clear liquid in colour.
- Fruit & Veg Sanitiser may have a slight Chlorine odour.

TYPICAL USES

- Fruit & Veg Sanitiser is a product for sanitizing fresh food, fruits and vegetables to ensure elimination of bacteria and soil flora.

PRODUCT HANDLING

- It is always recommended to wash the fruits or vegetables with tap water first to clean any remaining soil, and then put it in a clean bowl.
- Add 5ml of Fruit & Veg Sanitiser per 1L or water.
- Leave for at least 2 minutes.
- Take the fruit or vegetables out, shake the excess water and serve.

SAFETY PRECAUTIONS

- As in handling any chemical, avoid contact with eyes and prolong contact with skin.
- Keep locked up and out of reach of children.
- In case of accident or if you feel unwell seek medical advice immediately.
- Poison Information Centre: 131126.



Available in 5L, 20L & 25L.



CBC Cleaning Products Pty Ltd.
Serving the Hospitality Industry since 1987.

This Product Information Sheet has been compiled by CBC Cleaning Products Pty Ltd.

Further clarification regarding any aspect of this product should contact CBC Cleaning Products. While CBC Cleaning Products has taken all due care to include accurate and up-to-date information in this document, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, CBC Cleaning Products accepts no liability for injury, and damage or for any loss (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this Product Information Sheet.

This product is safe to use in kitchens and food preparation places if instructions on Product Labels, Material Safety Data Sheets and Product Information Sheets are followed correctly.