

FOOD PREPARATION *Solutions*



State® Fruit & Veggie Wash



- Specially formulated to remove harmful pesticide residues, dirt and wax
- Dilutable for economical and safe cleaning in a wide range of applications
- Fruits and vegetables come out crisp and clean

 **state**®
Since 1911

CARE FOR WORK ENVIRONMENTS®

State[®] Fruit & Veggie Wash



CLEANS HARMFUL RESIDUES

State Fruit & Veggie Wash is specially formulated to remove the harmful pesticide residues, dirt and wax found on produce. These chemicals and waxes are used to preserve quality and appearance during production and shipping, but can be potentially harmful when ingested. Fruit and Veggie Wash is ideal for supermarkets, restaurants, cafeterias and other food handling areas. Simply soak fruits and vegetables in a solution of Fruit & Veggie Wash then gently scrub and wash items by hand or with a soft brush. Fruits and vegetables come out crisp and clean.

COST EFFECTIVE CONCENTRATE

Fruit & Veggie Wash is super concentrated and can be diluted to meet your needs. For best results, use with State's One Solution™ Dispensing System to assure accurate dispensing, employee safety, product performance and cost control. Fruit & Veggie Wash can also be diluted to clean a variety of food preparation surfaces, such as countertops and cutting boards, without harsh chemicals.

AUTHORIZATION

Fruit & Veggie Wash is NSF (3D), CFIA and Kosher Certified, meeting the requirements to be used in a wide range of food preparation areas including Federally inspected meat and poultry plants.

DIRECTIONS

Fruit & Veggie Wash dilutes for economical and safe cleaning in a wide range of applications.

NORMAL SOILS

1. Dilute 0.5 ounces (1:256) of Fruit & Veggie Wash per one gallon of water.
2. Remove spoiled parts from the produce and discard, then thoroughly wet the surface of remaining fruits and vegetables by dipping in or spraying with solution.
3. Wait 2-5 minutes, then wash gently by hand, using a soft brush, nylon mesh or by mechanical agitation. Repeat washing with fresh solution if necessary.
4. Thoroughly rinse cleaned fruits and vegetables with potable water to remove any remaining soils and cleaner residues.

HEAVY SOILS

For heavily soiled fruits and vegetables, follow the above procedures. Use a solution of one ounce (1:128) of Fruit & Veggie Wash per one gallon of water.

Please review label and SDS on stateindustrial.com for all product directions, precautions and first aid information.

TECHNICAL DATA

APPEARANCE: clear colorless liquid

ODOR: unfragranced

WEIGHT: 8.4 lbs/gal

pH (CONCENTRATE): 2.0 +/- 0.5

OTHER STATE INDUSTRIAL FOOD PREPARATION PRODUCTS



De-Greer™
Oven and Stove
Cleaner



Avance™ Freezer Cleaner
Freezer Floor Cleaner



Grill & Smokehouse Cleaner™
Degreaser and Decarbonizer



F-362™ No-Rinse
No-Rinse Cleaner and
Sanitizer

PACKAGING

121688
121689

1-1GL
1-1GL/CS4



State Industrial Products
5915 Landerbrook Drive
Mayfield Heights, OH 44124
To Order Call: 1-866-747-2229
www.stateindustrial.com

Canada
6935 Davand Drive
Mississauga, Ontario L5T 1L5
To Order Call: 1-800-668-6513

Puerto Rico
Royal Industrial Park, Bldg "M"
Local #5, Carr 869, km 1.5 Palmas
Cataño, P.R. 00962
To Order Call: 787-275-3185

