

## SALAD WASH

### SAFE DISINFECTANT FOR FOOD PREPARATION

#### PRODUCT USE

Salad wash for use in salad and vegetable preparation and on all food preparation surfaces and equipment

#### PRODUCT DESCRIPTION

Form : Tablet  
Colour : White  
Odour : Chlorine

#### DIRECTIONS

Disinfection of Salads, Vegetables and Non-Peelable Fruit

1. Rinse in cold water to remove soil and insects
2. Dilute **1 tablet in 20L Water** to give 50ppm
3. Contact time : **10 minutes**
4. After contact time remove foods and shake off excess liquid
5. Transfer to clean and dry tray and store in a suitable area
6. Do not rinse, unless food will be consumed within 2 hours

NB: Ensure tablets are completely dissolved before any disinfection

#### PRECAUTIONS

- \* Harmful if swallowed, do not breathe fumes
- \* Irritating to skin and eyes and respiratory system
- \* Keep out of reach of children
- \* Keep container dry
- \* Very toxic to aquatic organisms



#### FIRST AID

Eyes Immediately flush open eyes with copious quantities of clear water for at least 15 minutes.  
Skin Remove contaminated clothing  
Wash immediately with water followed by soap and water  
Ingestion Wash out mouth with water and give 200-300ml of water to drink.  
Do not induce vomiting.

**Note** If irritation or discomfort persists consult a Physician

All Hychem products should be used in accordance with the manufacturer's instructions. While every effort is made to ensure the consistent quality of these products no warranty is given or implied in connection with any recommendations or suggestions made by the company, or its employees as every possible variation in the method of use cannot be anticipated. For further details contact Hychem's Technical Department.

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