

# technical datasheet

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## Food Service

# VEGISEPT

## RINSE FREE FRUIT & VEGETABLE SANITIZER

### DESCRIPTION

- An ideal rinse free PERACETIC ACID sanitizer.
- Degreases and sanitizes in one step
- Effective in both hard & soft water
- Dual action saves time & water

### WHERE TO USE

- Ideal for washing, sanitizing eggs, washing fruits & vegetables.
- For use in C.I.P. systems.
- Not recommended for use on soft metals such as aluminum or galvanized surfaces.

### HOW TO USE

- Dosage:
- Fruit & Vegetables:

#### No rinse sanitizer:

- Dilute 0.04ml-0.06 ml in 1lit water.
- Soak in solution for 10min
- Allow to dry.

N.B. In case concentration exceeded the above mentioned, rinse with potable water

### INGREDIENTS

- Peracetic acid
- Hydrogen Peroxide.

### TECHNICAL DATA

<b>Colour</b>	Colourless
<b>Odour</b>	Characteristic of the Product
<b>pH</b>	3.2
<b>Foam</b>	None
<b>Rinsing</b>	None
<b>Storage</b>	Dry, cool place
<b>Fuming Capacity</b>	None

### SECURITY

<b>Health</b>	Moderate
<b>Flammability</b>	Insignificant
<b>Reactivity</b>	Insignificant
<b>Personal protection</b>	Moderate