



Sanitising Fruits & Vegetables with Jasol's **FRUIT WASH**



STEP 1 Make sure your produce is free of dirt and undamaged.

STEP 2 Fill the sink halfway with cold water. For every 5L of water, dispense 2 x 30ml pumps of Fruit Wash directly into the sink to achieve 100ppm of chlorine. Refer to the chart for more information based on your sink capacity filled halfway with water.

| Sink Size (L) | Fruit Wash (mL) | 30ml Pumps |
|---------------|-----------------|------------|
| 45 | 220 | 7 |
| 60 | 300 | 10 |
| 75 | 370 | 12 |



STEP 3 Use test strips to check the level of chlorine. Solution should be 100 ppm turning the white paper to purple.

STEP 4 Place fruit and vegetables in the sink. Rotate the produce so they are fully covered with the “Fruit Wash” solution.



STEP 5 Soak for 5 min, take the produce out of the sink. Do not rinse the produce.

STEP 6 Produce is ready to be prepared for eating.

