

KG7.1

Anti-Bacterial Fruit & Vegetable Wash



Antibacterial Fruit and Vegetable Wash formulated with a blend of ingredients specially designed for safe washing of fruit and vegetables for use in institutional applications in health care and food service.

PACKAGING PACK

2 x 5Ltr

PRODUCT CODE

661002C

PALLET SIZE

68 x 2 x 5Ltr

TYPICAL PRODUCT DATA

Appearance:	Clear, colourless liquid
pH (Neat):	<1.0
pH (1%):	Approx 2.0
Specific Gravity:	1.300
Shelf Life:	Not less than 2 Years

COMPOSITION

A blend of anionic surfactant, phosphoric acid, and lactic acid.

STORAGE

Store in original sealed container and protect from extremes of temperature.

APPROVALS & CERTIFICATIONS

Complies to SASO 2065 / GSO 1946 Standards for Kitchen Detergents.
Dubai Municipality-Consumer Products Safety Registration.
Halal Certified as per SFDA.FD/GSO2055-1:2015

QUALITY ASSURANCE

This product is manufactured under licence by Reza Chemical Industries, P.O. Box 18636, Jeddah 21425, KSA for Guard Pro under ISO 9001 Quality Management System Cert. No. CH12/1486 and ISO 45001 Occupational Health & Safety Management System Cert. No. SA22/00000036 certified by SGS Switzerland & ISO 14001 Environmental Management System Cert No. SA20/2123234733 certified by SGS UK.

Passes SASO 2619/GSO 1949 Germicidal Activity Test

Leaves no residual odours and after taste

- Concentrated formula for economical cost in use benefits.
- Helps control spoilage organisms, extending produce shelf life, enhancing food safety, and reducing food waste.
- No aftertaste or smell on fruits/vegetables after washing.
- No rinse required for economical and environmental benefits.

HOW TO USE

Pre-rinse fruits and vegetables.

Fill the designated fruit and vegetable wash tank with 0.3% KG7.1 solution.

Submerge produce (chopped, peeled, sliced, etc.) into the washing solution and let stand for at least 60 seconds.

Scrub or agitate produce to remove gross soils as necessary.

Remove produce and allow to drain well.

REVISION DATE: 05/09/2022

