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# Foodsaf® Salad Wash Tablets

#### Product technical data sheet

### Tablet physical characteristics

Product number	Tablet weight (g)	NaDCC content (g)	Pack sizes
390215	1.0	0.5	56
340314	3.25	1.7	100

## Composition - ingredients

Name	EC No.	CAS No.	Content (%)
Troclosene sodium	220-767-7	2893-78-9	30-60
Adipic acid	204-673-3	124-04-9	15-30
Sodium bicarbonate	205-633-8	144-55-8	10-25
Sodium carbonate	207-838-8	497-19-8	0-10

### Application

Uncooked vegetables and salad are foods that are more likely to carry pathogenic bacteria and microbes that would cause illness for those unfortunate enough to ingest them. Whilst washing with water or vinegar is a common approach, it is not fully effective at removing all micro-organisms present. FOODSAF salad wash tablets provide an effective method to ensure micro-organisms are suitably inactivated and removed – as proven by successful laboratory tests, using accredited methodologies approved by the UK and European Union. The product provides confidence due to the following properties:

- Increased efficiency: effective against Bacteria, Viruses and fungi, incl. Salmonella, E-coli, Listeria monocytogenes, Influenza, Covid-19
- Fast dissolving
- Proven to kill 99.9% of germs and bacteria
- Approved for wide-spread use: Kosher and Halal certified
- Easy to use: simple instructions and no special equipment required
- Diverse application: can be used on food preparation surfaces, tiles and even to ensure cloths and mops do not carry unpleasant micro-organisms.

FOODSAF salad wash has proven effectiveness and has been demonstrated as far superior to traditional water washing, or the application of vinegar solutions. Water doesn't wash off all germs and vinegar can't kill all germs and this includes SARS-CoV-2, the virus that causes COVID-19. Vinegar is not effective enough to be certified as a way of controlling micro-organisms and this is why it has never been registered for this purpose in Europe or the USA. Because of these limitations, water washing and vinegar may not be the best choice for adequately treating uncooked produce. Treating Uncooked vegetables and salad with FOODSAF before rinsing with water provides confidence that there is no risk of ingesting potentially harmful bacteria.

#### Dilution rates

#### 1g tablets

Purpose	Concentration (ppm)	Contact time	No. of tablets	Volume of water
In-flight or sandwich industry (prolonged period between preparation and consumption)	150	5 minutes	3	5 litres
	100	10 minutes	2	5 litres
	50	15 minutes	1	5 litres
General catering (short period between preparation and consumption)	75	5 minutes	3	10 litres
	50	10 minutes	1	5 litres
	25	15 minutes	1	10 litres
Food preparation surfaces	250	3 minutes	1	1 litre
Dishcloths, mops	60	Soak for 1 hour	3	12 litres

#### 3.25g tablets

Purpose	Concentration (ppm)	Contact time	No. of tablets	Volume of water
In-flight or sandwich industry (prolonged period between preparation and consumption)	150	5 minutes	2	13 litres
	100	10 minutes	1	10 litres
	50	15 minutes	1	20 litres
General catering (short period between preparation and consumption)	75	5 minutes	1	13 litres
	50	10 minutes	1	20 litres
	25	15 minutes	1	40 litres
Food preparation surfaces	250	3 minutes	1	4 litres
Dishcloths, mops	60	Soak for 1 hour	3	17 litres

# Handling and storage

- Store as per any cleaning or hygiene products
- Keep separate from any acidic products (e.g. vinegars, lime scale remover)
- Easy to use with minimal precautions required
- Neutral (non cationic) detergent can be added to solution to aid cleaning for food preparation areas
- Long shelf-life
- Refer to Material Safety Datasheet for detailed recommendations
- Always follow the instructions on the label

