

# MAXIM PLUS<sup>TM</sup>

LABEL SYSTEM

## Fruit & Veggie Wash

### Features:

- Lactic Acid / Citric Acid Blend**
- Sanitizes Processed Vegetables**
- No Rinse Required**

### Description

Use this product to sanitize the surfaces of processed (having been chopped, sliced, cut, peeled, etc.) fruits and vegetables. When applied to wash waters, as directed, this product will reduce spoilage microorganisms and the pathogens, Escherichia coli, Listeria monocytogenes and Salmonella enterica on the surface of processed fruits and vegetables. This use must comply with all applicable FDA regulations, including, but not limited to, 21 CFR §173.405(a)(b), 21 CFR §184.1061 and 21 CFR §170.3(o)(2). Do not use this product on raw agricultural commodities.

### Directions

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**Wear safety glasses & gloves**  
*Usar gafas de seguridad y guantes*
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**Connect hose to nozzle with quick connect**  
*Conecte la manguera a la boquilla con el dispositivo de conexión rápida*
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**Dispense into sink**  
*Dosifique en el fregadero/pileta de cocina*
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**Agitate and soak for 90 seconds**  
*Agite y remoje durante 90 segundos*
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**Drain and allow to air dry**  
*Drene y dejar secar al aire*



### Applications

#### For sanitizing processed vegetables in

- > Restaurants
- > Food processing
- > Cafeterias

### Specifications

Color .....	Turquoise
Fragrance .....	Characteristic
pH Range .....	< 1.5
Dilution .....	1:128
Density .....	9.47

### Packaging

6/1 quart	233000-06
2/3 liter	233000-39



Atlanta Kashruth Commission  
Kosher Approved