

VEGIE CLEAN LA1696

Cleans and sanitises vegetables

VEGIE CLEAN LA1696 is an acidic detergent antimicrobial wash for treating food and food contact surfaces to remove soil, microbes, pesticides and waxes.

VEGIE CLEAN LA1696 is suitable for fruit, vegetables and meat products to remove soils and unwanted residues clinging to the surface. It reduces microorganisms on food and food contact surfaces giving longer shelf life and increasing food safety.

VEGIE CLEAN LA1696 can also be used to treat food just prior to consumption.

VEGIE CLEAN LA1696 is formulated from substances generally regarded as safe (GRAS) or which have been ascribed secondary food additive status as those terms are defined by the US Food and Drug Administration in C.F.R. 178,182 and 184.

VEGIE CLEAN LA1696 is low sudsing and does not require rinsing at recommended use concentrations. Use solutions can be directly to soiled vegetables by simple immersion to ensure that all parts of the food are treated. It does not affect the taste of the food.

VEGIE CLEAN LA1696 has been DESIGNED:

- to only need a short contact time of 1 minute to substantially reduce microbial concentration.
- to increase shelf life and reduces risk of bacterial contamination
- to be used to wash food just prior to consumption to remove pesticides, waxes and bacteria
- to be non-rinsing
- to not affect the palatability or taste of the vegetable.
- to be suitable for use in hard and soft water
- to be economical at use concentrations

CHEMICAL AND PHYSICAL PROPERTIES

Appearance:	Clear colourless liquid
Flash Point:	Non-flammable
pH (1% solution):	2 - 5
Specific Gravity:	1.1

DIRECTIONS FOR USE:

Dilute 1 part of **VEGIE CLEAN LA1696** with 99 parts of water in a dipping tank.

Immerse the vegetables for 15 seconds to 5 minutes (preferably at least 1 minute) at room temperature to achieve at least a 3 log reduction (1000 times) of microbes.

Dry the vegetables before packing.

ANTIMICROBIAL EFFACACY

1% solutions of **VEGIE CLEAN LA1696** were evaluated by the Modified AOAC Germicidal and Detergent Sanitising Action Test and achieved a >log 7 result after a contact time of 1 minute against E.coli and S. aureus.

Broccoli samples which had been inoculated with a bacterial solution containing $>10^8$ cfu bacterium per ml were treated with 1% solutions of **VEGIE CLEAN LA1696** for 5 minutes. A log reduction of 1.8 was achieved for Staph. aureus and 1.6 for E. coli. This result was better than 200 ppm Sodium Hypochlorite which achieved Log 1.5 and Log 1.2 respectively.

VEGIE CLEAN LA1696 is also effective against the protozoa Giardia lamblia. This protozoa causes resistant cysts inside the host. It exists worldwide and is often present in untreated water and can contaminate raw vegetables.