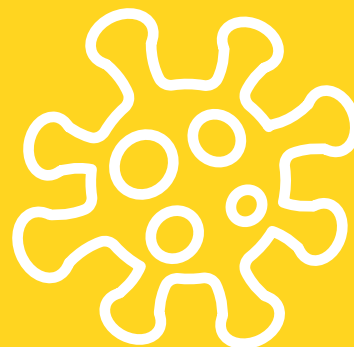


Chlor Liquid

Disinfection solution



Provides a safe disinfection solution for salads, vegetables and non-peelable fruit.

Convenient and easy to use.

An efficient and cost effective way to keep wash water clean.

- Formulated using a blend of alkali and hypochlorite.
- Will not damage pipeline or components.
- For use with cold water.
- Effective in soft, medium or hard water areas.

DISINFECTION OF SALADS, VEGETABLES & NON-PEELABLE FRUITS:

1. Rinse in cold water to thoroughly remove loose soil and insects.
2. Prepare disinfection solution, at a rate of 25ml per 20 litres of water.
3. Completely submerge the salad etc in the solution for 5 minutes.
4. After disinfection, salad should be removed, excess water shaken off, then transferred to a clean, dry tray before storing in a suitable area.
5. It is preferable not to rinse after disinfection, except where food will be consumed in less than 2 hours, in which case rinse with clean fresh drinking water.

FOR HARD SURFACES:

For Coronavirus, dilute 1:50 parts water (20ml per 1lt of water) for 1,000 ppm.

Clean surfaces with detergent prior to disinfection.

Apply solution with a sponge or mop, wetting all surfaces thoroughly. Leave for 5 minutes, then wipe away excess with a clean cloth.

5 L

Order Code: A200EEV2

Pack: 2 x 5 litre

PRODUCT INFORMATION:

Appearance:	Clear pale yellow liquid
Odour:	Characteristic of hypochlorite
pH - undiluted:	12.4
Shelf life:	1 year

QUALITY AND ENVIRONMENTAL ASSURANCE:

This product is manufactured in the U.K. by EVANS VANODINE INTERNATIONAL PLC under an ISO 9001 Quality Management System Cert. No. FM 09535 and an ISO 14001 Environmental Management System Cert. No. EMS 506072 registered by the British Standards Institution.

REVISION DATE: 01/06/20



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safety data information

