

Proxitane Sanitiser

DESCRIPTION & BENEFITS

PROXITANE SANITISER can be used for a variety of applications as a sanitiser for surfaces as well as for treatment of raw / unprocessed fruits and vegetables. This product may be used as dip or spray to control the growth of microorganisms that may cause decay or spoilage of fruits & vegetables during the washing process.

- ✓ Broad spectrum sanitiser
- ✓ Designed for use in food manufacturing and food processing establishments



Code No 733

DIRECTIONS FOR USE

| PRODUCT USE | DILUTION RATIO | APPLICATION |
|------------------------------|-------------------------------|--|
| SURFACE or UTENSIL SANITISER | 1 : 100 to 1 : 500 warm water | Spray product – leave air dry |
| FRUITS & VEG SANITISER | 2 to 4 mL/L of water | Spray product – at least 45 seconds contact. Drain solution – leave air dry. |

Do not reuse solution. Store in cool place away from other chemicals.

ENVIRONMENTAL ASPECTS

- ✓ BIO – Biodegradable
- ✓ Safe for food processing areas when used according to dilution instructions

PRODUCT AVAILABILITY

This product is available in 5L, 15L and 20L.

SAFETY INFORMATION

Consult us for specific use directions and SDS. For service and additional information please contact us on **1800 201 700**