



Antimicrobial Fruit & Vegetable Treatment

A science based approach that helps strengthen your produce safety program

Reduces pathogens

Reduces 99.9% of *E.Coli*, *Listeria* and *Salmonella*¹ in produce washwater² and helps reduce harmful pathogens on fresh-cut produce

Simplifies produce preparation

A 90-second, no-rinse process helps teams strengthen produce washing without adding extra steps

Maintains produce quality

Cleans off waxes and residues, helping improve the crisp texture and appearance of produce

Reduces waste

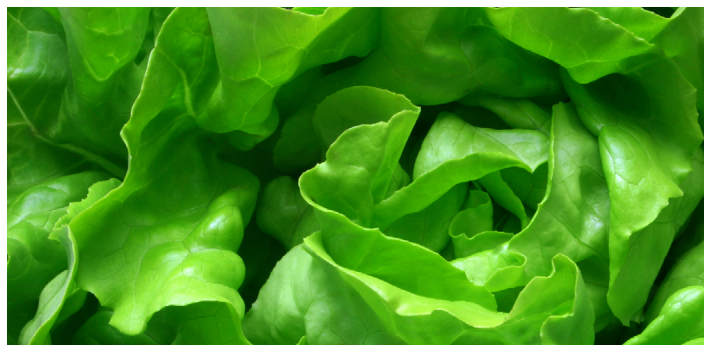
Controls spoilage organisms to help extend produce shelf life and reduce waste



99.9%
pathogen reduction
on fresh ingredients¹

1. Pathogens: *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica*
2. For fruit and vegetable raw agricultural commodities (RACs) when used according to the label instructions

FDA clearance, EPA-registered³ and easy to use dispensing



Unique dispensing system

Provides visual verification that solution is dispensed, and concentrated for effectiveness and consistent results.

Process significant volumes of fresh produce

A 10 gallon sink will treat approximately 200 lbs of lettuce or approximately 400 baby iceberg heads.

Directions for use

1. Dispense Antimicrobial Fruit & Vegetable Treatment into the sink and ensure 1:170 - 1:128 dilution (parts concentrate : parts water)
2. Submerge and agitate fruits and vegetables for a minimum of 90 seconds
3. Drain thoroughly and allow to air dry. No rinse required

Washed in water

Washed in Ecolab® Antimicrobial Fruit & Vegetable Treatment



Ordering Information

Product	SKU	Pack Size
Antimicrobial Fruit & Vegetable Treatment	6100283	1 - 2.5 gal
Antimicrobial Fruit & Vegetable Treatment (Keystone)	6100353	2 - 1 gal
Test Strips (Antimicrobial Fruit & Vegetable Treatment)	92332047	NA



3. EPA Reg. No. 1677-234

For more information, contact your Ecolab Representative

► call: 1 800 35 CLEAN | visit: www.ecolab.com