

REDUCE PATHOGENS

Antimicrobial Fruit & Vegetable Treatment

- FDA clearance and EPA-registered
- Reduces harmful pathogens* on the surface of fresh cut produce and in wash water
- Reduces spoilage organisms
- Cleans off waxes and residues with no rinse required



DIRECTIONS FOR USE:

1. Dispense Antimicrobial Fruit & Vegetable Treatment into the sink/bucket according to the table below.
2. Submerge and agitate fruits and vegetables for a minimum of 90 seconds.
3. Drain thoroughly and allow to air dry. No rinse required.

MINIMUM CONTACT TIME	OUNCES OF CONCENTRATE PER GALLON OF WATER	DILUTION RATIO (PARTS CONCENTRATE: PARTS WATER)	ACTIVE INGREDIENTS	
90 Seconds	0.75 - 1.00	1:170 - 1:128	ppm SDBS* 76-111	ppm Lactic Acid 1061 - 1391

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Antimicrobial Fruit & Vegetable Treatment	6100353	1993338	2 - 1 gal
Ecolab Produce Handler	9233-1061	4274435	
Test Strips	9233-2047	2201420	

Keystone combines the foodservice knowledge of Sysco, with the cleaning and sanitization expertise of Ecolab.

Our experienced and dedicated sales teams provide you personalized support to help you run a clean and safe operation.

*Pathogens: *Escherichia coli* O157:H7, *Listeria monocytogenes* and *Salmonella enterica*

**For fruit and vegetable raw agricultural commodities (RACs) when used according to the label instructions

Reduces 99.9% of the pathogens *E. coli*, *Listeria* and *Salmonella in wash water****

