CitroFresh® FOOD WASH & NATURAL PRESERVATIVE

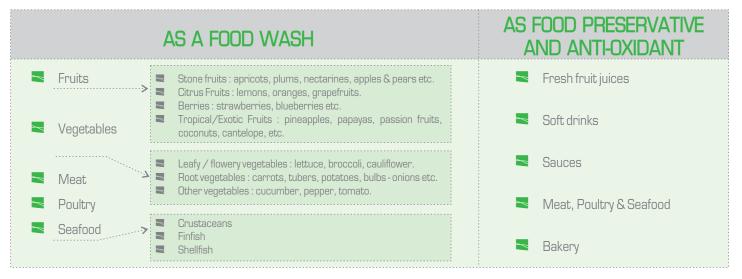


APPLICATION

CitroFresh® Food Wash & Natural Preservative is derived from plant extracts and can be used as a processing aid for controlling contaminating micro-organisms in the food industry.

It reduces the risk of food poisoning by eliminating pathogenic micro-organisms which then extend the shelf life and freshness of any fresh, raw, chilled and cooked foods, meats, poultry, fish and produce before packaging and distribution to retail outlets.

Citrofresh will keep produce fresh for up to 2-3 times longer than conventional methods resulting in very high reductions in spoilage.





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CitroFresh® FOOD WASH & NATURAL PRESERVATIVE

BENEFITS

- Organic
- Non-toxic
- No harmful chemicals
- Completely safe, does not invoke pathogen mutations
- Kills 99.99% of germs ~
- Effective against bacteria, viruses, moulds and fungi including ~ Escherichia coli, Clostridium botulinum, Listeria monocytogenes, Staphylococcus aureus, Salmonella cholerasuis
- Very effective against biofilms ~
- Acts from pH 2 12 at temperatures up to 130°C
- Non-rinse
- Odourless and colourless: does not change colour or taste of any food
- Easy to use and store

DIRECTIONS FOR USE

CitroFresh® Food Wash & Natural Preservative can be applied directly onto food products as a non-rinse sanitiser in either:

- Dipping Baths as a wash
- Spraying or fogging systems

FRUITS AND VEGETABLES Dip tanks

Prepare a bath of CitroFresh® at a concentration of 2%. Pass product through the tank achieving a contact time of at least 5 minutes

Throughout the day, spray products in the display counters with a 2% **CitroFresh**[®] solution

- Re-circulating spray systems Spray a solution of 4% CitroFresh®
- **Retail applications**
- MEAT PROCESSING

Apply a solution of 2-4% of CitroFresh® Food Wash & Natural Preservative to band saws when cutting meat, as a spray and carcass wash to ensure maximum pathogen elimination

POULTRY PROCESSING

Use a solution of 4% of CitroFresh® Food Wash & Natural Preservative for carcass washing

SEAFOOD PROCESSING

CitroFresh® Food Wash & Preservative is used in seafood processing at dilutions of up to 4%.

NOTE

No rinsing required after OtroFresh[®] Concentrate application Effectiveness can be diminished by chlorine levels in water. Do not mix with detergents or other chemicals Shake well before use. Use undiluted.



INGREDIENTS

Demineralised water, citric acid, malic acid, bitter orange extract (bioflavonoid complex), vegetable glycerine

TECHNICAL DATA

Appearance:	Amber liquid
Odour:	No odour when used at recommended levels
Boiling point:	100°C
Freezing point:	O°C
pH:	2.0 – 2.5 (20°C)
Solubility:	Infinitely soluble in water, alcohols and glycols.
Specific gravity:	1.00 – 1.01 (20°C)
Flammability (explosive limit):	Non-flammable
Storage information:	Keep out of reach of children. Avoid contact with eyes. Store in cool, dry place in original, sealed container, above O°C.
Expiry date:	Use within 2 years of packing date

PACKAGING

1L bottle:	12 per carton - 55 cartons per pallet. Weight: 14kg per carton.
5L bottle :	4 per carton - 55 cartons per pallet. Weight: 23 kg per carton
20L drum :	32 drums per pallet. Weight: 22kg per drum
200L drum :	4 drums per pallet. Weight: 220kg per drum

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