



fresh

produce wash

A chlorine-free wash for growers, packers and processors of fresh produce



- Formulated to kill harmful bacteria
- Prevents deterioration and discolouration
- Removes all soil residues, pesticides and fertilisers
- Food grade ingredients
- Odourless and taste free – no need to rinse

Call our processing industry hotline: 01384 414914
E-mail: enquiries@drywite.co.uk
Website: www.drywite.co.uk



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Fresh Produce Wash has been specifically developed with the concerns of consumers in mind. High profile scares in the press about bacteria in chickens and bacteria and pesticides on vegetables are common place.

It is no wonder the pesticides and fertilisers used to grow most of our foods build up on vegetables, some are specifically formulated not to wash off in the rain! It therefore stands to reason that tapwater or even spring water won't wash them off either. Even organically grown produce can harbour dirt and bacteria, and is exposed to exhaust fumes and other toxins during transport.

Now Drywite Ltd who has over seventy years experience in vegetable preparation has the solution with Fresh Produce Wash.

- Specifically formulated to kill pathogenic bacteria including Salmonella Typhimurium, Listeria Monocytogenes, Campylobacter Jejuni, E-Coli, and Staphylococcus Aureus. Which are the major causes of food poisoning.
- Kills spoilage bacteria, the major cause of vegetables deteriorating and discolouring, therefore, vegetables last longer too!
- Removes soil residues, pesticides and fertilisers.
- Tasteless and odour free.
- Reduces vegetable waste.
- Classified as non-hazardous under COSHH regulations. Directive 67/548/EEC or its amendments. FDA-CFR (Title 21) 'GRAS' STATUS.
- GMO free, with all ingredients being of food grade quality, of plant origin and from self-sustaining crops. Fresh Produce Wash is covered by the Miscellaneous Food Additive Regulations, as a processing aid.
- Chlorine free and totally biodegradable.
- Independently tested for its effectiveness of reducing bacteria and pesticides. The results have been startling not only for harmful pathogenic organisms such as salmonella and pesticides, but also for spoilage organisms. So not only will your customers be eating a healthier product, but if the salads or vegetables after washing are stored appropriately, they should last longer too.



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