



ORGANIC

VEGETABLE
PREPARATION

Used in the preparation of
organic vegetables,
fruits and salads



- Formulated for use on a wide range of vegetables, fruits and salads
- Blended from natural organic acids & Vitamin C
- Sulphite FREE
- Completely safe to use even on produce to be eaten raw

*Drywite – manufacturers
of vegetable preservatives for
over 70 Years!*

Call us for your local distributor: 01384 569556
E-mail: enquiries@drywite.co.uk
Website: www.drywite.co.uk

- Organic wash and preservative
- A concentrated non-sulphite preparation composed of a blend of Vitamin C and natural organic acids
- Drywite Organic is formulated for use on potatoes, vegetables, salads and prepared fruit. Its super concentrated blend means it is very economical to use as it can be diluted down to very low concentrations of between 0.5% and 3%
- Drywite Organic complies with all relevant legislation and is suitable for use on organic produce, and is naturally biodegradable.
- Drywite Organic is classified as completely safe to use (Directive 67/548/EEC or its amendments)



EXAMPLE TREATMENTS:

| PRODUCT | % DILUTION | DIPPING TIME |
|-----------------|------------|--------------|
| Apples (diced) | 1% | 2-3 minutes |
| Apples (sliced) | 1-1½% | 2-4 minutes |
| Broad Beans | 1-1½% | 2-4 minutes |
| Carrots | ½-1% | 1-2 minutes |
| Celery | 1½% | 2-3 minutes |
| Lettuce | ½-1% | 1-2 minutes |
| Peppers | ½-1% | 2 minutes |
| Potatoes | 1½% | 2-4 minutes |

Large potatoes and cuts will require higher concentrations and dipping times.

Drywite Organic

DO.2 – 2.5 Litre Bottle (6 per case) ..£11.95