



## Stop Rinsing Produce and Start Cleaning It

Enhance the appearance and taste of produce by removing dust, soils, chemicals and other residues for clean, finished fruit and vegetables.

## SWISHER FRUIT AND VEGGIE WASH

- Effective on both cut and whole vegetables and fruit
- Helps with rehydrating packaged or precut produce
- No rinse required
- No aftertaste or smell
- Solution is glove free allowing staff to safely and efficiently wash and prepare produce



**Swisher Fruit and Veggie Wash**

improves produce appearance. The dispensing system provides reliable delivery to help control cost, is easy to use, and provides employees with visual verification that product is dispensed.

**DIRECTIONS:**

1. Using a sink or soak tank, mix Swisher Fruit and Veggie Wash at 0.25 ounces per 1 gallon of cool water.
2. Soak fruits and vegetables for 3 to 4 minutes then remove from the solution.
3. No post treatment rinse required. Fresh, clean water must be used with each batch of fruits and vegetables to be cleaned.

NOTES: This product is not for use as an antimicrobial to reduce microbial contamination on the surfaces of fruits and vegetables or in process waters contacting fruits and vegetables.



**FRUIT AND VEGGIE WASH SOLUTIONS**

PRODUCT	PACK SIZE	SWSH #	DIST #
Swisher Fruit and Veggie Wash	2-1 gal	6101842	

For expert solutions and exceptional results, Swisher is your go-to partner. From foodservice and lodging to long term care, we help create the cleanest and healthiest environments.

Call **1.800.360.SWSH** or visit **swsh.com** for more information.

