

### Concentrated Antimicrobial Fruits & Vegetable Wash

#### PRODUCT DESCRIPTION

**AD-K6** is an ideal 3-minute rinse-free vegetable & fruit sanitizer formulated with active Hydrogen Peroxide & Peracetic acid. AD-K6 controls the growth of spoilage and Decay Causing Non-Public Health Organisms on vegetable and fruit surfaces.

#### KEY PROPERTIES & BENEFITS

**SAVES TIME & RINSE FREE:** AD-K6 is a safe antimicrobial agent that reduces harmful pathogens & microorganisms on the surface of fresh cut produce within 3 minutes only without requiring water rinsing while not leaving any taste or odor residues on vegetables & fruits.

**VERY ECONOMICAL:** Yields a very cost effective vegetable & fruit sanitizer after dilution with water.

**CLOSED DISPENSING SYSTEM:** AD-K6 secures closed dispensing system that eliminate employee exposure when dispensing AD-K6 solution, while accurately delivering antimicrobial concentrations for effective and safe results.

**NON-CORROSIVE:** Does not corrode stainless steel and aluminum sinks after dilution with water.

**COLOUR AND ALPHANUMERIC:** Coded to prevent human application errors and to facilitate effective training guidelines.

#### INTENDED USE

Use with confidence to sanitizer fruits and vegetables, in food service operations in hospitals, restaurants, hotel and food processing plants.

#### PRODUCT APPLICATION

##### DOSAGE:

AD-K6 is formulated to be diluted through ADVANCE HYGIENE dilution unit with 500 parts of water to produce 80-100 ppm Peracetic acid solution to sanitize vegetables & fruits safely and effectively with 3 minutes.

**Fruit & Vegetable Sanitizing:** Fill the designated sink/ bucket from ADVANCE HYGIENE dilution unit and confirm solution has a 80-100 ppm concentration using designated strip tests, immerse vegetables & fruits in solution, brush if required, do not rinse and allow to air dry.

##### ANTIMICROBIAL EFFICACY

| SPECIES                  | LOG REDUCTION | TIME (min) | CONCENTRATION (ppm) |
|--------------------------|---------------|------------|---------------------|
| Salmonella Chlorocresols | 6.92          | 3          | 80                  |
| Listeria Monocytogenes   | 6.87          | 3          | 80                  |
| Staphylococcus Aureus    | 7.00          | 3          | 80                  |
| Escherichia Coli         | 7.00          | 3          | 80                  |

#### Physical & Chemical Properties

|                                 |                                      |
|---------------------------------|--------------------------------------|
| <b>Appearance:</b>              | Transparent Liquid                   |
| <b>pH (25°C, 10% solution):</b> | 3.0 - 4.0                            |
| <b>Density (25°C):</b>          | 1.0 - 1.10 g/ml (H <sub>2</sub> O=1) |
| <b>Odor:</b>                    | Acetic Acid-Like                     |
| <b>Rinsability:</b>             | Complete                             |

