

## Proxitane Sanitiser

### DESCRIPTION & BENEFITS

**PROXITANE SANITISER** can be used for a variety of applications as a sanitiser for surfaces as well as for treatment of raw / unprocessed fruits and vegetables. This product may be used as dip or spray to control the growth of microorganisms that may cause decay or spoilage of fruits & vegetables during the washing process.

- ✓ Broad spectrum sanitiser
- ✓ Designed for use in food manufacturing and food processing establishments



**Code No 733**

### DIRECTIONS FOR USE

| PRODUCT USE                  | DILUTION RATIO                | APPLICATION  |
|------------------------------|-------------------------------|--|
| SURFACE or UTENSIL SANITISER | 1 : 100 to 1 : 500 warm water | Spray product – leave air dry  |
| FRUITS & VEG SANITISER       | 2 to 4 mL/L of water          | Spray product – at least 45 seconds contact. Drain solution – leave air dry. |

**Do not reuse solution. Store in cool place away from other chemicals.**

### ENVIROMENTAL ASPECTS

- ✓ BIO – Biodegradable
- ✓ Safe for food processing areas when used according to dilution instructions

### PRODUCT AVAILABILITY

This product is available in 5L, 15L and 20L.

### SAFETY INFORMATION

Consult us for specific use directions and SDS. For service and additional information please contact us on **1800 201 700**