



CHESSER CHEMICALS

PRODUCT INFORMATION SHEET

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Product: **BIOFRESH SANITISER**
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Note:

CHESSER CHEMICALS Pty., Ltd. provides the information submitted in this Product Information Sheet based on our current knowledge and experience. In view of the many factors that may affect processing and application, these data do not relieve users from the responsibility of carrying out their own tests and experiments; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.

Product: **BIOFRESH SANITISER**

FOOD SURFACE SANITISER

DESCRIPTION

- **BioFresh SANITISER** is a blend of naturally occurring food acids with wetting aids formulated to effectively control pathogens on freshly cut vegetables and for wash water sanitisation.
- **BioFresh SANITISER** offers Quality Safety and certainty for extending the shelf life of Fresh-Cut fruits and vegetables.
- **BioFresh SANITISER** is formulated to include a naturally occurring food acid and does not contain chlorine which may form toxic chlorinated compounds or fumes.
- **BioFresh SANITISER** can be used to extend the shelf life of cooked rice and pasta and other processed foods, and because it is a naturally occurring food acid has little or no adverse sensory detriment.
- **BioFresh SANITISER** can be used to reduce surface pathogen contamination of raw meats, carcasses and fish and seafood during processing.
- **BioFresh SANITISER** is formulated as a processing aid to prolong storage life and is NOT recommended to restore otherwise unsuitably spoiled produce.
- **BioFresh SANITISER** is highly concentrated and is shown to give a greater than Log 5 reduction in viable bacteria at 1:320 dilution. The product **BioFresh SANITISER** was tested against: Escherichia coli; Salmonella chloraesius; and Listeria monocytogenes.

APPLICATION

Vegetables are washed and cut, then washed with 0.3% - 0.5% **BioFresh SANITISER** solution or sprayed with a 0.5% **BioFresh SANITISER** solution, finally they are spin dried or drained. Other foods may be sprayed or soaked in a 0.5% solution of **BioFresh SANITISER**. To check the activity of the **BioFresh SANITISER** wash solution it is possible to use pH as a guide; the pH of the wash solution should be 4.0 or less, use pH test strips.

Using pH Test Strips dip the strip into the wash solution, allow the colour to change and compare the colour with the chart on the side of the container. The solution is effective at a pH below 4.0.

PORTION CONTROLLED DISPENSING

BioFresh SYSTEM features a unique portion controlled sink filling dispenser that will deliver the exact quantity of concentrate every time. This saves money by eliminating misuse and improper measuring. Where the dispenser is impractical the BioFresh SANITISER can be supplied in a one litre bottle with a measuring reservoir for accurate dispensing.

SAFETY AND FIRST AID

MEDIUM Hazard Rating



Chesser Traffic Lights Hazard indicator system

HAZARDOUS according to the criteria of the Globally Harmonised System of Classification and Labelling of Chemicals

SIGNAL WORD: DANGER



Hazard Statements

H314

Causes severe skin burns and eye damage



Emergency Response No: **CHEMWATCH 1800 951 288**

RECOMMENDED PPE



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