

DISINFECTANT YJ-113 HYDROPERO DISINFECTANT



- ✓ High concentration
- ✓ Non-toxic & eco-friendly
- ✓ No rinsing required
- ✓ Odorless, colorless & tasteless

WHAT IT IS FOR

A high-level hydrogen peroxide based disinfectant formulated for disinfecting fruits & vegetables and all types of tools and equipment.



Vegetables



Countertops



Kitchen Utensils

RECOMMENDED DOSAGE

1% in water temperature between 5-20°C
Contact time: 3 minutes to maximum 10 minutes.
800-1600 ppm efficacy range disinfection requirements.

Supported with a Precise Dosing Unit (PDU).

USE

Fill the washing sink with plain water and the sanitation sink with YJ-113 from PDU.

Wash the soiled vegetables/fruits in the washing sink to remove organic matter and soil.

Immerse the vegetables/fruits in the sanitation sink and soak for no longer than 5 minutes, specially leafy vegetables.

Take out from the sanitation sink to drain off the excess water.

Allow to air dry.

AVAILABLE PACKING

30kg Cans / 10kg Cans

