

FOOD SANITISER

→ DESCRIPTION

A chlorinated fruit and vegetable sanitiser. To be used to sanitise salad vegetables, prior to the preparation of fresh salads.

→ BENEFITS

- Reduces the level of bacteria present on salad vegetables
- Designed for sanitising salad vegetables, food utensils and food contact surfaces
- Kills most types of bacteria and fungi
- Keeps salads looking fresher by killing spoilage bacteria and fungi that may degrade the salad ingredients

→ APPLICATION

Food Sanitiser can be used across all industries with food preparation facilities.

→ DIRECTIONS FOR USE

For critical applications, users should confirm the solution strength (chlorine concentration) with chlorine test strips before use. Dosage rates can then be adjusted to achieve the desired in-use concentration.

SANITISING SALAD VEGETABLES

1. Wash salad vegetables in clean water to remove all visible soiling.
2. Sanitise by soaking in 100ppm (40mL/10L) available chlorine solution for 5 minutes.
3. Drain off residue but do not rinse.
4. Discard solution after use.

If salad vegetables are not to be used immediately, store in a fridge. Sanitation reduces bacteria numbers but doesn't eliminate them completely, so bacteria will regrow if salads are left out at room temperature.

SANITISING FOOD UTENSILS

1. Wash utensils manually in a sink.
2. Rinse and then immerse in a 200ppm (40mL/5L) solution of Food Sanitiser for at least 30 seconds.
3. Allow items to dry on rack after rinsing.

Make up solution at the same time as the detergent and discard once the dishes are washed or at least every 2 hours.

HARD SURFACE SANITISING

1. Clean and rinse surface.
2. Spray with a 200ppm (6mL/750mL) solution of Food Sanitiser and leave to dry.
3. Discard any solution left at the end of the day and allow spray bottle to dry.

IMPORTANT INFORMATION

Food Sanitiser contains chlorine. Store in a cool area and rotate stocks to use oldest material first. Do not mix with any acidic substances.

To ensure accurate dosing it is important to know the capacity of the sink unless a mixing station is used. Fill sink to the normal level and measure the width and depth of the sink, and the depth of the water in cm. Multiply these together, then divide by 1000. The result is the capacity in Litres.

Dominant
dominant.com.au



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Chlorinated Liquid



→ TECHNICAL INFO

Fragrance	Colour	Form	pH Level
Chlorine Odour	Pale Yellow	Liquid	12.5

→ AVAILABLE IN

Product	Code
6 x 1L Chamber Bottle	C14715
2 x 5L Bottle	C11796
Printed 750mL Dispensing Bottle	C18763
Trigger Spray	C22007

CHLORINE CONCENTRATIONS

WATER VOLUME TO WHICH CHLORINE ADDED	100ppm	200ppm	500ppm
FOOD SANITISER (2.5% AV. CL₂)			
500mL	2mL	4mL	10mL
750mL	3mL	6mL	15mL
1 Litre	4mL	8mL	20mL
5 Litres	20mL	40mL	100mL
10 Litres	40mL	80mL	200mL
WATER VOLUME TO WHICH CHLORINE ADDED			
FOOD SANITISER (2.5% AV. CL₂)			
500mL	20mL	40mL	100mL
750mL	30mL	60mL	150mL
1 Litre	40mL	80mL	200mL
5 Litres	200mL	400mL	1 Litre
10 Litres	400mL	800mL	2 Litres

A Safety Data Sheet for this product can be found at dominant.com.au or use the QR code



SAFETY INFORMATION

RECOMMENDED PPE

24 Hour Medical Emergency Line 13 11 26