



CHLORBRITE

Chlorine Fruit & Vegetable Wash

CLEANING SOLUTIONS FOR THE HEALTH OF YOUR BUSINESS.

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CHLORBRITE may be used for washing fruits and vegetables. Designed to extend shelf life of fruits and vegetables by washing and rinsing soils that speed spoilage.

Effective fruit and vegetable wash.

Aids in removing soils from fruits and vegetables for a cleaner, fresher looking product.

Extend shelf life of fruits and vegetables.

Multi-functioning product that can also be used for other applications such as hard surface sanitizing and disinfecting of food handling equipment.

High concentration means lower use-cost.

PACKAGING:

2 x 1 gal (#7762F1)

PROPERTIES:

Color - Clear, yellow	Hard Water Tolerance - Excellent
Fragrance - Chlorine	Rinsability - Excellent
pH - 10.5-11.5	Fumes - Slight Odor
Detergency - None	Flash Point - None
Wetting - None	Corrosive Factor - Corrosive
Emulsification - None	Shelf Life - 6 months

BAR CODE & CUBE INFORMATION:

Dimensions - 7.5 x 7.5 x 11.5
Weight - 22
Cube - 0.374
PKG/Layers - 21
Layers - 3
Pallet - 63
Hazardous - Yes
UPC Code - 10784331776236

SAFETY:

Read label carefully before use. For industrial and institutional use only. Keep out of reach of children. Harmful if swallowed. Causes severe skin burns and eye damage. Very toxic to aquatic life with the long lasting effects. May be corrosive to metals. May intensify fire; oxidizer. For further information, consult the Safety Data Sheet.

DIRECTIONS FOR USE:

Fruit and Vegetable Wash: Best use through an authorized Sunburst approved dispensing system. Use 1 ounce product to 30 gallons of water to make a 25 ppm chlorine solution. Immerse for 2 minutes. Rinse thoroughly with potable water.

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National Sales. National Support.

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