

FOODSAFE

Salad Wash Tablets

Even more effective than sodium hypochlorite solutions



- Suitable for the disinfection of salads, vegetables & non peelable fruit
- All food preparation surfaces & equipment
- Foodsaf may also be used for a wide range of disinfecting purposes in & around the kitchen: walls, tiles, floors, cutlery, crockery, glassware, cloths & mops
- Proven effective against escherichia coli, salmonella, listeria monocytogenes and staphylococcus aureus

Safe Disinfection for Food Preparation

FOODSAF

Salad Wash Tablets

For use in Salad and Vegetable preparation and all food preparation surfaces

Independent laboratory trials conducted by a prominent UK Food Analyst in conjunction with a leading multiple retailer have demonstrated that Foodsaf tablets containing NaDCC (sodium dichloroisocyanurate) are more effective in reducing bacteria total plate count (TPC) than solutions made using sodium hypochlorite (NaOCl).



Food samples were washed, then soaked using 3 different methods:

- i) Potable (tap) water;
- ii) Sodium hypochlorite solution (NaOCl) @ 200ppm available chlorine for 30 minutes
- iii) Foodsaf solution @ 100ppm available chlorine for only 10 minutes

EXTRACTS FROM FOODSAF BACTERICIDAL RESULTS*

FOOD SAMPLE		TPC AFTER 24/48 HOURS		Soaked 30mins 200ppm Sodium hypochlorite (NaOCl)	Soaked 10mins 100ppm FOODSAF (NaDCC)
		Not washed	Washed (potable) water		
LETTUCE	1	80000/86000	1900/2200	<100/<100	<100/<100
	2	120000/140000	4300/4900	<100/<100	<100/<100
	3	210000/240000	1900/2400	600/800	<100/<100
	4	70000/110000	1400/1600	400/400	<100/<100
CUCUMBER	1	1600/2000	2900/3600	200/200	<100/<100
	2	14000/16000	2600/4000	<100/<100	<100/<100
	3	400/1100	500/600	<100/<100	<100/<100
	4	1100/1900	800/1100	<100/<100	<100/<100

*full results available on request

1.0g Tablet		FOODSAF			
CATERING INDUSTRY: Where there is only a short period of time between food preparation and consumption.			IN FLIGHT CATERING & SANDWICH MAKING INDUSTRY: Where there is a lengthy time lapse between food preparation and consumption.		
No of tablets per 10 litres of water:	Gives available chlorine of:	Advised contact time:	No of tablets per 10 litres of water:	Gives available chlorine of:	Advised contact time:
1	24 ppm*	15 mins	2	48 ppm*	15 mins
2	48 ppm*	10 mins	4	96 ppm*	10 mins
3	72 ppm*	5 mins	6	144 ppm*	5 mins

3.25g Tablet		FOODSAF			
CATERING INDUSTRY: Where there is only a short period of time between food preparation and consumption.			IN FLIGHT CATERING & SANDWICH MAKING INDUSTRY: Where there is a lengthy time lapse between food preparation and consumption.		
No of tablets per 40 litres of water:	Gives available chlorine of:	Advised contact time:	No of tablets per 40 litres of water:	Gives available chlorine of:	Advised contact time:
1	25 ppm*	15 mins	2	50 ppm*	15 mins
2	50 ppm*	10 mins	4	100 ppm*	10 mins
3	75 ppm*	5 mins	6	150 ppm*	5 mins

*ppm = parts per million

Safe Disinfection for Food Preparation



<100 is classified 'commercially sterile'

Listeria was present in all 4 samples of cucumber, even after washing in water.

Both NaOCl and NaDCC solutions killed the listeria.

PROVEN!

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