



MSS®-KREON Cloroxol

Cleaner and Disinfectant for Vegetable and Fruit

Characteristics

Vegetables and fruits contaminated with microorganisms coming from water, soil or environment. Therefore, they cannot be cleaned only by washing with fresh water. Cloroxol provides a confident cleaning of seen or unseen dirt on the vegetable and fruits. It kills and removes all the bacterium that endangers human health. Cloroxol does not spoil taste and smell of the vegetables and fruits. Cloroxol can dissolve even in cold water. It can be applied easily.

Composition

Contains active chlorine compound (powder) < %20, complex builders < %20.

Physical Characteristics: White fluid powder with blue beads.

Density: 975±50 g/L

Directions and Dosage

Apply a pre-wash process to flow rough dirt like mud or soil away from the surface of vegetables or fruits. Dissolve 1-2gr of Cloroxol in 1 liter of water. Wash vegetables and fruits in this solution. Wait 3-5 minutes. It doesn't necessary to rinse the vegetables and fruits with water if water used in the process is safe (appropriate for drinking). Otherwise rinse them with fresh water (appropriate for drinking).

Proposed Dosage: 50–60 g/l

ATTENTION: Do not use Cloroxol with acidic products.

Storage

Store it in a cool and dry place. Do not stack more than two buckets on top of each other.

Security Symbols



Kitchen Hygiene



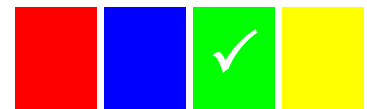
ISO 9001 : 2000
ISO 14001 : 2004
ISO 22000
HACCP / TS 13001
OHSAS 18001 / TS 18001



Sağlık Bakanlığı onaylıdır
TSE (TSEK)
Standartlarına göre üretilmiştir.



CLEANING COLOUR CODE



Xi: Irritant

R 36 Irritating to eyes.
S 25 Avoid contact with skin and eyes.

Product Code: MSS22026

Packaging: 15 KG

Consumption per square metre: 50–60 g/l

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