

Diversey™

suma®

ProFresh

D4.2

## Antimicrobial Fruit & Vegetable Wash

Fruit & vegetable wash designed to remove surface microorganisms and contamination from processed fruit and vegetables. Does not require rinsing when used in the USA.

### Features & Benefits

- Antimicrobial Fruit and Vegetable Wash which meets NOP standards
- No-Rinse required; saving time and lowering overall Total Cost of Ownership (TCO)
- Concentrated formula delivers economical in-use costs.
- Closed-loop, dilution control dispensing method increasing safety to end-user
- Patented dispensing technology optimizes reliability, accuracy, and ergonomics

### Applications

- Designed to be used on fruit and vegetables processed by chopping, slicing, cutting, peeling, etc.
- Apply by either a Soak Tank or Faucet application method

\*Cap is reverse threaded\*





# Suma<sup>®</sup> ProFresh

## Antimicrobial Fruit & Vegetable Wash

### Use instructions

This product is allowable for use in water used to wash fruits and vegetables processed by chopping, slicing, cutting, peeling, etc. in accordance with FCN # 2112 and allowed for use in or on processed products labeled as organic in accordance with 7 CFR §205.605. Before processing, produce may be rinsed with potable water to remove gross soils. This product dilutes at a rate of 1 fl oz / 18 Gal of water automatically from the dispenser. To test for proper strength, compare test strip to the color indicator chart. The solution will be effective between 60-350 ppm. No rinsing is required after use.

#### Faucet Method:

1. Press the button on the Suma<sup>®</sup> ProFresh dispenser and turn the button 90° clockwise to lock the button for continuous dispensing.
2. Rinse processed fruits and vegetables for 60 seconds under a continuous flow of 60-350 ppm.
3. Scrub or agitate processed produce as necessary to remove visible soil.
4. Subsequent rinsing is not required. Drain produce and allow to air dry.
5. When finished, turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.

#### Soak Tank Method:

1. Fill soak tank to the desired level using the installed Diversey dispenser. To activate the dispenser, press the button on the dispenser and turn the button 90° clockwise to lock the button, or hold the button while the sink fills. When finished, either release the button or turn the dispenser button 90° counter-clockwise and release the button to turn off the dispenser.
2. Where appropriate or desired, pre-rinse processed produce with water to remove gross soiling, immediately prior to washing with Suma<sup>®</sup> ProFresh. Submerge prepared produce for a minimum of 60 seconds.
3. Scrub or agitate processed produce as necessary to remove visible soil.
4. Remove produce from wash solution. Subsequent rinsing is not required. Drain produce and allow to air dry.
5. It is recommended to drain and refill soak tank with fresh solution when process water becomes visibly soiled.

| Technical data | Suma <sup>®</sup> ProFresh                     |
|----------------|--|
| Certifications | FDA; Food Additive; Kosher; Halal              |
| Color/Form     | Colorless, liquid                              |
| pH             | 0.9 (Concentrate)<br>4.1 (Use Dilution 1:2300) |
| Scent          | Pungent  |
| Shelf Life     | 270 Days                                       |

| Product                    | Pack size                                | Dilution | Product code |
|----------------------------|--|----------|--------------|
| Suma <sup>®</sup> ProFresh | 1 x 50.72 oz / 1.5 L J-Fill <sup>®</sup> | 1:2300   | 101104735    |

### Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at [www.diversey.com](http://www.diversey.com) or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate.