

SYNBIONT™

FRUIT & VEGETABLE WASH

Another fine product by :

EQ Ag Solutions
EASY and QUICK

“Providing innovative solutions from field to fork.”

SYNBIONT FRUIT &
VEGETABLE WASH....
simply a better way of doing
things.



- Food grade, readily biodegradable, and environmentally friendly.
- Designed to work with your current sanitation process.
- Proven to dramatically increase the activity and effectiveness of sanitizers such as chlorine.
- Extensively tested and shown to be a powerful tool in the fight with food borne illness and spoilage bacteria that cost the Fruit & Vegetable industry millions of dollars a year in decaying product.
- Helps wash away dirt, soil and harmful pesticide residues.
- Complies with EPA 40 CFR 180.910, and FDA 21 CFR 173.315.



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Food Safety...

Is one of the biggest challenges to any institution involved in any part of the food industry. From the field to the dinner table it is not only in everyone's best interest to stay ahead of the curve with Food Safety issues, but a moral obligation for anyone entrusted with the responsibility of feeding the public. That's where Synbiont Fruit & Vegetable Wash can be a very powerful tool in the fight with food borne illness and spoilage bacteria that cost the Fruit & Vegetable industry millions of dollars a year in decaying product.

A powerful part of your sanitation process...

Synbiont Fruit & Vegetable Wash has been extensively tested and shown to dramatically enhance the antimicrobial action of chlorine at levels as low as 25 ppm against spoilage organisms *Erwinia Carotovora* (Bacterial Soft Rot) and *Geotrichum Candidum* (Sour Rot) that account for millions of dollars of losses in the fruit and vegetable industry. This supercharging of sanitizers also gives you a buffer or “overkill” effect against *Salmonella* and other foodborne human pathogens. That buffer is piece of mind that your process will be much less likely to fail in unforeseen errors or mechanical failure.

Stabilize the chemistry of sanitizing solutions...

Sanitizing or washing fruits and vegetables in a consistent and controlled set of parameters such as pH and a specified ppm of a sanitizer can be very challenging due to the organic matter such as soil or leaves that fruits and vegetables unavoidably introduce to any process. Synbiont Fruit & Vegetable Wash's advanced formulation of surfactants and acids balance the pH increasing effects of chlorine and reduce the organic matters ability to obstruct the sanitizer's action, leaving a more balanced and easy to maintain water chemistry. This means a less volatile and effective sanitizing and cleaning process.

Washing and cleaning...

Synbiont Fruit & Vegetable wash not only supercharges sanitizers, and maintains a stable sanitizing chemistry, but also has powerful cleaning and washing properties. Powerful anionic surfactants power away dirt, dust, soil, and bio-films caused by bacterial build up away from fruits and vegetables. This is especially helpful when dealing with tubers or crops harvested near to the ground.

Compatibility...

This product is shown to be completely compatible with standard chlorine or bleach (Sodium Hypochlorite). However, a preliminary test performed with chlorine dioxide has resulted in inactivation of the chlorine dioxide itself so use with that product is not currently recommended. Studies are currently being done with peroxide based products such as peracetic acid

Chemistry...

The structure of Synbiont Fruit & Vegetable Wash incorporates advanced surfactant technologies and a proprietary blend of surfactants and organic acids that have a unique, active synergy. These surfactants and acids were selected because of their high water solubility, compatibility with other chemicals, superior cleaning/emulsifying properties, and high activity at low concentrations.

Regulatory...

Synbiont Fruit & Vegetable Wash is biodegradable, environmentally friendly, food grade, and complies fully with EPA CFR 40 180.91 inert ingredients exempt from the requirements of a tolerance, and FDA CFR 21 173.315 for washing fruits and vegetables.

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- ✓ Emulsifies Dirt & Harmful Pesticide Residues in Flume And Spray Applications
- ✓ Helps to Extend Shelf Life of Produce
- ✓ Dramatically improves the killing power of Chlorine, and other antimicrobial actives
- ✓ Helps Effortlessly Maintain Optimum ph levels for sanitizing solutions using chlorine. For use on fruit and vegetable crops
- ✓ Food Grade Biodegradable and environmentally friendly

DIRECTIONS FOR USE:

Dump Tanks, Flumes and Drench: For use in flumes with chlorine (or other sanitizers) dilute 1 gallon of F&V Wash to 800 gallons of water (1:800). For spray, drench, or rinse applications or heavy soiled environments, 1 gallon of F&V Wash to 400 gallons of water (1:400) should be used. Synbiont may be added with a metered pump to offset the addition of fresh water to maintain the desired concentration.

Storage: To help extend shelf life of some produce, a final rinse using Synbiont Fruit & Vegetable Wash and potable water is recommended.

Disposal: This product is readily biodegradable. Dispose of using normal septic or municipal Sewage facilities according to local and state regulations.

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Due to the foaming nature of this product it should be added last into the mixing tank or flume to avoid excess harmless foam. A food grade anti-foam agent is available from EQ Ag Solutions if needed.

Caution:

Keep out of reach of children. May cause eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling. If in eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Call poison control center or doctor for treatment advice