

INTRODUCTION

Fresh organic and non-organic produce is brought home on a regular basis and is often picked and purchased from open displays. The produce is treated with pesticides, other chemicals and different coatings to prolong the life of the produce, whilst in transit to ensure their perfect appearance whilst on display. Bacteria and germs are also a concern, due to the amount of human touch that has occurred to the produce during its journey from field to the store.

Greenline fruit and vegetable wash will surprise even those that regularly clean their fresh produce when you see the clear soapy solution turn to a dirty solution. This is evidence of grease, grime and contaminants being removed by the solution.

Using Greenline fruit and vegetable wash protects the health and well-being and gives you the confidence that you are eating fresh, clean and bacteria free fruit and vegetables.



SIZES AVAILABLE

Greenline fruit & vegetable wash is available in a 1 litre container.







DILUTION

No mess and no fuss with three simple ways to use Greenline fruit and vegetable wash, a dilutable concentrate solution that has the flexibility to be diluted to whatever works.

Clean a single item like a field covered potato with a **heavy solution** (**not diluted**), or wash a few cauliflowers with the **wash** dilution, and even fill the sink to soak a variety of produce with the **soak** dilution.









SURFACES

Safe for all fresh fruit and vegetable produce.









DIRECTIONS

All Greenline cleaning products are strong and clean very efficiently and effectively. Generally a soak for 1 minute is all that is required.

The rear label of all Greenline Cleaning products outline specific cleaning directions for the product to obtain the best cleaning results.

For best results pre-rinse any heavily soiled items before soaking.





