

Prepsaf Chlorine Tablets (1.67g NaDCC)

DESCRIPTION	Product No: PN570
<p>Prepsaf Salad Wash Tablets – for preparing Ready-to-use Salad and Non-peelable Fruit</p> <p>Each tablet gives 1,000 parts per million available chlorine per litre of water (1,000mg/L or 0.1% Available chlorine solution).</p> <p>General purpose disinfectant. Broad spectrum of biocidal activity certified to:</p> <ul style="list-style-type: none"> • BS EN1276 - Food Poisoning Bacteria • BS EN1276 - Bactericidal Activity • BS EN14476 - Coronavirus & Norovirus • BS EN13697 - Fungicidal Activity • BS EN13704 - Sporocidal Activity • BS EN17126 - C. Difficile • BS EN1650 - Fungi & Yeast <p>*Test data available on request.</p>	<div data-bbox="1173 414 1300 537" style="text-align: center;">  </div> <p style="text-align: center;">Pack Sizes: Unit: 200 Tablets per pot Case: 6 x 200 tablets</p> <div data-bbox="1101 728 1356 1086" style="text-align: center;">  </div>
FEATURES & BENEFITS	PRODUCT INFORMATION
<ul style="list-style-type: none"> • Suitable for preparing ready to use salad in catering and sandwich making. • Salt-free, Low Taint, No Additives • Accurate and Measurable Dosing, Because the dilution system is easy to use it minimises the possibility of either over or under-dosing & assists in due diligence • Kills all food poisoning bacteria • Versatile & Fast Acting – quickly dissolves in water. • For use in: <ul style="list-style-type: none"> • Preparing Ready-to-use Salad in Catering & Sandwich Making • Catering Areas • Preparation Surfaces & Food Equipment Disinfection • In tests, Prepsaf Salad Wash solutions have produced commercially sterile results on Cucumber, Tomato & Lettuce • Easy to Store & Distribute – no risk of leaks, splashes & spillages. • Virtually non-corrosive on most common metals such as Stainless Steel, Aluminium & Galvanised Mild Steel 	<p>Appearance: White flat bevelled tablet</p> <p>Odour: Characteristic chlorine odour</p> <p>Oxidising: Non-oxidising (by EC criteria)</p> <p>Solubility: Fast dissolving</p> <p>pH: 1 tablet per litre of water: 6 – 6.5</p> <p>Place of Manufacture: UK</p> <p>Export tariff: 3808 9420</p> <p>UFI: UXJ1-U03S-F00T-3E8E</p>
TECHNICAL INFORMATION	
<p>Contains: 1.67g NaDCC. Tablet Diameter: 18mm. Chemical Family: Chlorinated S Triazine Trione</p> <p>Each tablet produces a free available chlorine solution forming predominantly HOCl (hypochlorous acid) sanitiser.</p>	

DIRECTIONS

Ensure you are wearing recommended Personal Protective Equipment (PPE) and have the correct equipment required for the task. Take care, solution may bleach fabrics.

See Table overleaf for dilution chart

- Always make a fresh solution every shift or when water is visibly contaminated or when changing the type produce to be washed.
- **The solution can be used multiple times if the solution is clean, the chlorine levels are tested after each wash and the solution strength is topped up to the required level.**
- **Do not use or mix together with other chemical products.** May release dangerous gases (chlorine).
- **Always make solution using potable (tap) water.**

Fruit, Salad & Vegetable Washing (see Chart below)

- Remove all visible dirt and debris from the produce to be washed.
- Prepare the Prepsaf solution as directed in the Prepsaf dilution chart.
- Ensure the tablets are fully dissolved and the solution agitated or stirred BEFORE adding the produce to the solution.
- Add the produce (fruit/salad/veg) ensuring it is FULLY submerged.
- Agitate the produce to remove air bubbles.
- Leave for the prescribed time.

Food Preparation Surfaces & Food Processing Equipment (500ppm)

- Remove loose debris with a clean, loosely folded cloth.
- Wash with a hot neutral detergent solution & cloth. An abrasive nylon pad may also be useful.
- Rinse with hot water & a clean cloth.
- Drop one Prepsaf chlorine tablet into the recommended amount of tap water.
- Thoroughly wet the cleaned surface with the disinfecting solution by the most suitable means, e.g. trigger spray or disposable cloth.
- Leave wet for a minimum of 5 minutes. (Providing the surface is thoroughly clean this is sufficient contact time for positive disinfection.)
- **Rinse off with fresh, clean water.**
- Allow to air dry or use disposable paper towel.
- **In the case of dangerous or electrical equipment** (e.g. slicing machines) preliminary safety procedures and final safety checks will be required. Several types of equipment will need partial or complete dismantling to ensure effective cleaning & disinfection.

Mops & Cloths

- After cleaning mops or cloths to remove gross contamination, dissolve 1 tablet in 10 Litres of water.
- Immerse the cloth or mop in the solution for 30 minutes.
- Do **not** leave overnight.

Typical Uses in Catering Areas (see Other Uses Table)

- Floors, Walls, Tiles (200ppm)
- Cloths & Glassware
- General Disinfection & Hygiene
- Drains and Sinks.

DILUTION TABLES

Prepsaf Chlorine Tablets

1.67g NaDCC/1,000 parts per million (ppm)

Catering: Where produce will be consumed in less than 2 hours		
Number of Tablets per 40L	Gives Solution Strength of:	Suggested Contact Time (Minutes)
1	25 ppm	15
2	50 ppm	10
3	75 ppm	5

Catering: Where there is an extended time between preparation and consumption (e.g. In-flight catering, sandwich making etc.)		
Number of Tablets per 40L	Gives Solution Strength of:	Suggested Contact Time (Minutes)
2	50 ppm	15
4	100 ppm	10
6	150 ppm	5

Other Uses		
1 TABLET IN: (Clean Potable Water)	GIVES AVAILABLE CHLORINE OF:	TYPICAL USES:
2 litres	500 ppm	General sanitising of food equipment and surfaces. 5 minutes contact time.
2.5 litres	400 ppm	Toilets, Drains, Sinks, Sluices etc.. Pour in at quite periods.
5 litres	200 ppm	General low risk surface cleaning. 3 minutes contact time. Glassware
10 litres	100 ppm	Cloths & Mops (Do not leave overnight). 30 minutes contact time or double strength 15 minutes contact time.

HEALTH & SAFETY

- **For Professional Use Only!**
- All PPE should comply with appropriate standards and be readily available for use
- In case of an accident refer to the product Safety Data Sheet (SDS) for immediate first aid measures and helpline for a medical emergency.

Storage

- Store sealed in the original container in a cool, well-ventilated area and away from direct sunlight and extremes of temperature.

TOP TIPS

- **Fruit, Salad or Vegetables** should be eaten as soon as possible after washing. It is preferable not to rinse after washing except where the food will be consumed in less than 2 hours, in which case rinse with clean, fresh potable drinking water.
- **Storage:** spin dry or shake off excess liquid. Place in a sealable polythene bag or an air-tight container and store under refrigerated conditions.
- Some produce which is grown under heavily contaminated conditions, e.g. cress, peppers etc. may require double the solution strength.
- **When you make up a solution, write on container "date and time".**
- **Avoid prolonged contact (24 hours plus) with soft metals (e.g.: Aluminium, Brass, Copper, Gold, Silver etc.)**
- **Because chlorine solutions using tablets are used at far lower strengths than sodium hypochlorite (liquid bleach/Milton solution), unused solution can be disposed of in Sinks, Toilets, Drains or in a suitable Sluice.**



Always read the label and product information before use.
