



- Designed to treat food pathogens, e.g. salmonella, on the surfaces of fruits and vegetables
- Tested on a wide variety of raw agricultural commodities, RACs, e.g. fruits, vegetables and nuts.
- Treatments integrate with established infrastructure, e.g. shipboard containers, forced air coolers, storage systems, in box.
- Improves shelf life of many RACs and fresh cut items.
- DOES NOT impair flavor development or ripening of the fruit.
- DOES NOT require any pre-treatment or post treatment rinse.

CAUTION: DO NOT EAT. This Product is used to create chlorine dioxide gas. Keep materials away from face, avoid inhaling fumes. Chlorine dioxide can cause phytotoxic damage on some sensitive fruits and vegetables. Follow dosing instructions carefully. Contact vendor for application specific directions.

HANDLING: Store in a cool, dry place, do not expose to direct sun light or heat. If package breaks or spills, clean up granules and place in trash. Discard spent media in trash.

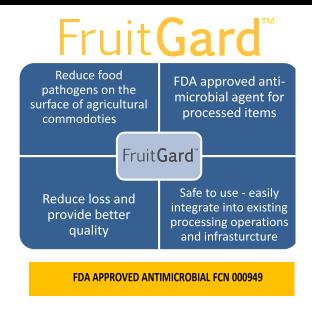
FruitGard® Products protected by US Patents 5,853,689 & 6,174,508

FoodDefend - www.fooddefend.com

SKU FG-GKF-040P

SOLD BY WEIGHT NOT BY VOLUME. SOME SETTLING MAY OCCUR

NET WT. 40 LBS.



WIPEOUT PART

Directions for use:

- 1. Place equal amounts of Part A and Part B into sachet.
- 2. Seal sachet and gently shake to mix media and activate treatment.
- 3. Place in application for 24 48 hours; white side exposed to air.
- 4. Discard sachet in trash after use.

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CONTACT VENDOR FOR APPLICATION SPECIFIC DIRECTIONS.

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