

REDUCE PATHOGENS Keystone Antimicrobial Fruit & Vegetable Treatment

- FDA clearance and EPA-registered
- Reduces harmful pathogens* on the surface of fresh cut produce and in wash water
- Reduces spoilage organisms
- Cleans off waxes and residues with no rinse required

Reduces **99.9%** of the pathogens **E. coli, Listeria** and **Salmonella*** in wash water**

*Pathogens: Escherichia coli O157:H7 , Listeria monocytogenes and Salmonella enterica **For fruit and vegetable raw agricultural commodities (RACs) when used according to the

label instructions



KILLS PATHOGENS

Keystone Antimicrobial Fruit & Vegetable Treatment reduces 99.9% of the pathogens **E. coli, Listeria** and **Salmonella*** in produce wash or process water.** Water alone does not kill pathogens. EPA Reg. No. 1677-234.

REQUIRES NO RINSING

Keystone Antimicrobial Fruit & Vegetable Treatment, at its registered use concentration, does not transfer any off-flavor or odor. All components are Generally Regarded As Safe (GRAS) or have been cleared by the FDA for the intended use in a no-rinse application.

UNIQUE DISPENSING SYSTEM

Dispensing design is easy to use, provides employees with visual verification that product is dispensed, and controls the delivery of antimicrobial concentrations for effectiveness and consistent results.

DIRECTIONS FOR USE:

- 1. Dispense Keystone Antimicrobial Fruit & Vegetable Treatment into the sink/bucket according to the table below.
- 2. Submerge and agitate fruits and vegetables for a minimum of 90 seconds.
- 3. Drain thoroughly and allow to air dry. No rinse required.



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Pictured Above: Keystone Antimicrobial Fruit & Vegetable Treatment washes off waxes and residues from produce often making the produce look more appealing.





MINIMUM CONTACT TIME	OUNCES OF CONCENTRATE PER GALLON OF WATER	DILUTION RATIO (PARTS CONCENTRATE: PARTS WATER)	ACTIVE INGREDIENTS	
90 Seconds 0.75 - 1.00	1:170 - 1:128	ppm SDBS*	ppm Lactic Acid	
		76 - 111	1061 - 1391	

* Sodium dodecylbenzenesulfonate

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Antimicrobial Fruit & Vegetable Treatment (Keystone)	6100353	1993338	2-1 gal
Ecolab Produce Handler	9233-1061	4274435	
Test Strips	9233-2047	2201420	

