Aquatabs®
Food-Safe

Safe Disinfection for Food Produce

kersia®

What is Aquatabs Food-Safe?

Aquatabs Food-Safe is an effervescent tablet used for washing fresh fruit and vegetables making them safe for consumption, by killing micro-organisms such as Listeria monocytogenes, Salmonella Spp. and Escherichia coli.

Aquatabs Food-Safe Benefits

Aquatabs Food-Safe is a broad range biocide that kills a wide range of micro-organisms. They are simple to prepare, use and store and are easily transported, cost effective and affordable. As a tablet format there are benefits over using liquids e.g. measuring is not required and there are no leakages.

Microorganism	Standard Test /location	% Reduction
Aeromonas Hydrophila	MOD France	99.999
Campylobacter jejuni	MOD France	99.999
Clostridium perfringens	EN1276:1997 (mod)	99.999
Erwinea carotovora	Volcani Institute	99.999
Escherichia coli	AFNOR NFT 72.301	99.999
Escherichia coli O157	EN1276:1997 (mod)	99.999
Gardia Cycts	OAC	99.9
Lactobacillus plantarum	AFNOR NFT 72.301	99.999
Listeria monocytogenes	EN1276: 1997 (mod)	99.999
Pediococcus spp.	EN 1276:1997	99.999
Pseudomonas spp	AFNOR NFT 72.301	99.999
Poliovirus	EPA water purifier challenge test	99.99
Raoultella terrigena		99.999
Rotavirus		99.99
Saccharomyces cerevisiae	EN 1650:1998	99.999
Salmonella spp.	MOD France	99.999
Staphylococcus aureus	AFNOR NFT 72.301	99.999
Vibrio cholerae	MOD France	99.999
Yersinia enterocolitica	MOD France	99.999

Aquatabs Food-Safe Efficacy Studies

Independent tests by accredited laboratories and universities, have evaluated the effectiveness of Aquatabs Food-Safe and they have been verified to reduce or in many cases eliminate pathogens to non- hazardous levels in controlled studies using fresh fruit and vegetables. It has also been shown to improve the storage life of fresh produce through spoilage tests, shelf life and sensory studies.

Aquatabs Food-Safe Active ingredient NaDCC

Aquatabs Food-Safe is available in a 1.67g tablet which treats 20 litres of water to give 50ppm available chlorine in solution. The biocidal capacity of NaDCC is far superior to other chlorine disinfectants for 2 reasons:

It produces a neutral hypochlorous acid solution which is more biocidal than alkaline hypochlorite solutions. Only 50% of the total chlorine is free, the rest is combined, this equilibrium gives improved efficiency and safety in use when compared to other chlorine agents.

Aquatabs Food-Safe Active ingredient NaDCC is approved to international standards with NSF/ANSI Standard 60 certification and are manufactured to full GMP pharmaceutical standards.

References: **AFNOR:** Association Francaise de Normalisation,
MOD: Ministry of Defense, **AOAC**: Association of official Analytical Chemists

How to use Aquatabs Food-Safe

Where fresh produce is consumed within 24 hours of washing.

a. Remove as much dirt and debris from the fruit and vegetables as possible (brush or wash)

b. Add 1 tablet to 20 litres of water. Where possible ensure that the temperature of the rinse water is about 10° C higher than that of the fresh produce.

c. Add the fresh produce to the treated water and rinse with agitation for a minimum of 30 seconds but up to 5 minutes if possible. Ensure that the trapped air in some vegetables e.g. broccoli is removed.

d. Fruit and vegetables should be eaten as soon as possible after rinsing.

e. If storage is required, remove the produce and shake off excess water, spin dry if possible. Place in a sealed polythene bag or air tight container and refrigerate at 4 - 8°C for as short a period as possible up to 24 hours

Where storage of fresh produce is required for more than 1 day.

f. As above except:

i. Add 2 tablets to 20 litres of water.

ii. When the fresh produce is removed rinse with potable water before drying the produce and storing.

iii. Immediately before use, remove the fresh produce from storage and rinse with potable water.

Medentech
Clonard road Wexford Ireland
aquatabs@kersia-group.com
Tel: +353 539 117 900
www.aquatabs.com

• Simpler • Smaller • Safer • Stronger • Sustainable