

K-TAB

Chlorine tablets for fruits & vegetables sanitization

K-TAB is a concentrated tablet for disinfection of all surfaces including food contact surfaces and disinfection of vegetables, fruits, salads etc.

Key Features:

- Contains chlorine release agent giving effective sanitization.
- Non-corrosive.
- Stabilized Chlorine tablet.

Benefits:

- Effective on wide spectrum of harmful microorganisms in all water conditions.
- Safe on all types of surfaces including aluminium.
- Effective on Low temperatures.
- Long shelf life.

Directions for use:

1. *Dosage & Application:*

For soiled areas, pre clean with detergent and rinse with water.

General disinfection:

1. Prepare a solution with 1 tablet in 5 litre hand warm water.
2. Apply to the surface with cloth, brush or mop.
3. Leave for 5 minutes.
4. Rinse food contact surfaces thoroughly with clean water.

Disinfection of vegetables:

1. Rinse vegetables with water.
2. Prepare a solution of 1 tablet in 30L water ensuring tablet is completely dissolved before use.
3. Immerse the vegetables in the solution for at least 5 minutes.
4. Rinse with clean water.
5. Replace lid after use.

Technical Specifications*:

Appearance	White colored round shape tablet.
pH (1%)	5.0 – 7.0

* -The above data is typical of normal production and should not be taken as a specification.



K-TAB

Chlorine tablets for fruits & vegetables sanitization

Storage information:

- Store in a cool & dry place in original supplied containers.
- Close the lids tightly after use.
- For safety and handling, refer to our MSDS.

Pack Size:

10 x 100 Tablets



Environmental
Hazard

