



Hygiene4less & Maclin Group (Divisions of Maclin Sourcing Solutions Limited)
Bury St Edmunds • IP33 3RU • Tel: 0800 668 18 19

Guidelines for the preparation of 3.2g Effervescent Chlorine Tablets (ECTs) for washing salads, vegetables and non-peelable fruit.

Where Fresh Produce is Consumed within 24 Hours of Washing:

- Remove as much dirt and debris from the vegetables and fruit as possible by thoroughly rinsing in cold fresh drinking water.
- Prepare the 3.2g ECT solution by adding the appropriate quantity of tablets to the recommended volume of water to give the required amount of free available chlorine in solution according to the recommended contact time. Potable tap water from the mains supply is satisfactory.
- Add the vegetables or fruit to the solution for the recommended contact time. Ensure produce is completely submerged. Agitate produce to remove excess air bubbles.
- Fruit 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 <2 hours, in which case rinse with clean, fresh potable drinking water. If storage is required, remove the produce from solution and shake off excess liquid. If possible, spin dry. Place in a sealable polythene bag or an equivalent air-tight food container and store under refrigerated conditions at 4 to 8 °C for as short a period as possible (<24 hours).
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

Where storage of Fresh Produce is Required for >1day

- Follow instructions as above to the point whereby the produce is removed from the solution. Shake off as much excess water as possible from the produce. If possible, spin dry. Place on clean dry trays and store under refrigerated conditions at 4 to 8 °C for as short a period as possible.
- Immediately before use, remove the fresh produce from storage and rinse with potable water.
- Some produce, which is grown under heavily contaminated conditions, i.e. cress, peppers, requires the solution strength to be doubled.

DISINFECTION OF SALADS, VEGETABLES, NON PEELABLE FRUIT.

Instructions for use of 3.2g ECT.		
CATERING: Where there is only a short period of time between preparation and consumption of the food. (ppm=Parts Per Million)		
No of tablets per 40 litres of water:	Gives available chlorine of:	Suggested contact time:
1	25 ppm	15 mins
2	50 ppm	10 mins
3	75 ppm	5 mins
IN FLIGHT CATERING & THE SANDWICH MAKING INDUSTRY: Where there is a lengthy time lapse between preparation and consumption.		
No of tablets per 40 litres of water:	Gives available chlorine of:	Suggested contact time:
2	50 ppm	15 mins
4	100 ppm	10 mins
6	150 ppm	5 mins

NOTE: The information described above is based on data and practises considered to be accurate as at the date of preparation. However, no warranty or representation, expressed or implied, is made as to the accuracy or completeness of the above information. The user must determine the correct and recommended practices for themselves. END.