

PN570 Prepsaf Salad Wash In-House Test Results

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Tablet Specification: PN570 3.2g (1.67g NaDCC) Prepsaf tablets release 1,000 parts per million free available chlorine per litre of (potable) water

Dosing Table: 3.2g Prosan Chlorine Release Tablet

Catering Applications: Usually where a short period of time exists between preparation & consumption of the produce

No of tablets per 40 litres (typical Sink) of water	Gives av. Cl. Of	Recommended Contact Time
1	25 ppm	15 mins
2	50 ppm	10 mins
3	75 ppm	5 mins

The product should be rinsed with (potable) tap water prior to consumption

Airline or Sandwich Catering: Extended time between preparation & consumption of the produce (over 24 Hours)

No of tablets per 40 litres of water	Gives av. Cl. Of	Recommended Contact Time
2	50 ppm	15 mins
4	100 ppm	10 mins
6	150 ppm	5 mins

The product should NOT be rinsed prior to consumption

Bacteriological Counts - Total Plate Count (TPC) after 24/48 Hours

Produce Type/No of samples	TPC on Raw Produce as Sourced	Washed under running (potable) Water	Soaked 30 Mins 200 ppm Branded Sodium hypochlorite	Soaked 10 Mins 100 ppm (NaDCC) Prosan
Lettuce				
1	80000 / 90000	1900 / 2200	<100 / <100	<100 / <100
2	123000 / 140000	4300 / 4900	200/200	<100 / <100
3	190000 / 250000	1900 / 2400	600 / 800	<100 / <100
4	80000 / 115000	1400 / 1600	400 / 400	<100 / <100
Tomato				
1	1800 / 1900	150 / 150	<100 / <100	<100 / <100
2	1500 / 1600	200/200	<100 / <100	<100 / <100
3	2100 / 2600	300 / 400	<100 / <100	<100 / <100
4	4400 / 4900	200/200	<100 / <100	<100 / <100
Cucumber				
1	1600 / 2000	3100 / 3300	200 / 200	<100 / <100
2	14000 / 16000	3600 / 4000	200/200	<100 / <100
3	400 / 1100	1600 / 1800	<100 / <100	<100 / <100
4	1100 / 1900	1800/2200	<100 / <100	<100 / <100

<100 indicates Commercially Sterile produce. All tested solutions were assayed to achieve the levels of ppm chlorine (+/- 1.5%). E Coli is salt tolerant and therefore salted water was unsuitable as a process. Listeria was identified on some samples. All produce was tested uncut. No discernible degradation in the appearance of the produce was noted with Prosan however the Hypochlorite solutions did leave a white residue (thought to be salt deposits – used in hypochlorite production to stabilise the formula).