



# **FoodCare® FCFVS**

## **All Natural Whole Fruit and Vegetable Wash**

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## PRODUCE DESCRIPTION AND SPECIFICATION

### Description:

**FoodCare® FCFVS** is a clear liquid formulated using natural acidulants and vitamins. The product is extremely effective when applied to Fresh Post Harvest pre-cut fruit and vegetables with high organic/biofilm loadings. All ingredients are classified GRAS (Generally recognised as Safe) and NATURAL by the FDA.

**FoodCare® FCFVS** embraces an all-natural environmentally sound methodology to enhance the overall productions and profitability of produce processing. **FoodCare® FCFVS** can be applied via dipping, spraying and fogging.

### Application:

**FoodCare® FCFVS** may be applied to fruit and vegetables by dipping, spraying and fogging techniques. Examples of Fruit and Vegetable where **FoodCare® FCFVS** is an effective wash aid:

Tubers:	Potatoes, Carrots
Flowery Fruits:	Broccoli
Stone Fruits:	Apricots, Plums, Nectarines
Vegetable Fruits:	Cucumbers, Peppers
Vine Fruits:	Grapes, Melons, Tomatoes, Strawberries, Raspberries
Citrus Fruits:	Lemons, Oranges, Grapefruit
Tropical Fruits:	Pineapple, Papayas, Kiwi, Mango

### Usage Levels:

The exact dosage cannot be stated in general since it depends on the application and degree of soiling. We generally suggest a concentration of 0.5% - 2.00%. (To be validated to establish suitable concentration)

## Materials Safety Data Sheet FoodCare® FCFVS

### I. PRODUCT DESCRIPTION AND SPECIFICATION

Description:	<b>FoodCare® FCFVS</b>		
Specifications:	Appearance:	Clear	
	Taste:	Acidic	
	Odour:	Fresh	
	Solubility:	Completely soluble in water	
	pH (30% @ 10°C)	1.08 – 1.10	
	Bulk Density (30% @15°C):	1.07 – 1.09	
	Stability:	Very Stable	

### II. SAFETY INFORMATION

#### 1. IDENTIFICATION

Name:	<b>FoodCare® FCFVS</b>		
Product Code:	FCFVS020, (20 Liters/1x5L)		
Supplied by:	FoodCare Technologies sprl Boulevard Saint-Michel 123 1040 Etterbeek, BELGIUM		
	☎: +32 497870896	📠: +32 241 66 378	
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#### 2. COMPOSITION

**FoodCare® FCFVS** is a naturally formulated clear liquid. It consists of a proprietary blend of natural acidulants and vitamins.

#### 3. HAZARD IDENTIFICATION

**FoodCare® FCFVS** is classified as non hazardous.

**FoodCare® FCFVS** is to be applied **ONLY** to **WHOLE UNCUT/SLICED** fresh fruit and root vegetables.

#### 4. FIRST AID MEASURES

Eye Contact:	Irrigate thoroughly with water, open eyelids forcibly.
Skin:	Wash affected area with water; report any skin irritation to a medical advisor.
Excessive Ingestion:	Drink copious amounts of water. Contact medical physician if discomfort occurs or persists.
Inhalation:	Non Volatile liquid product: consult medical physician if discomfort occurs or persists.

#### 5. FIRE FIGHTING MEASURES

Product is non combustible.

## 6. ACCIDENTAL RELEASE MEASURE

Personal Precautions:	Wear rubber gloves if prolonged contact with concentrated solution. Avoid contact with skin and eyes.
Environmental:	No particular/specific measures required. Can wash to drains with large amounts of water. Absorb large spillage with sand and neutralise with lime or sodium carbonate then place in a closed container for transfer to an approved waste site.

## 7. HANDLING AND STORAGE

Sensible precautions should be taken to avoid contact with the eyes and skin, inhalation or accidental ingestion. Observe strict cleanliness and personal hygiene at all times. Keep container tightly closed. Store in a cool, dry area at ambient temperature. Protect from excess heat, keep away from odourous and toxic substances.

## 8. EXPOSURE, CONTROL AND PERSONAL PROTECTION

No specific measures are required for FoodCare® FCFVS provided the product is handled in accordance with general rules/regulations of occupational hygiene and safety. Eye protection and PVC or rubber gloves should be worn as appropriate.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

<b>Appearance/Colour:</b>	Clear Liquid
<b>Assay:</b>	30% Blend
<b>Odour:</b>	None
<b>Molecular Mass:</b>	Not Relevant – Mixture
<b>Bulk Density (30%@15°C):</b>	1.07 – 1.09
<b>Solubility:</b>	Completely soluble in water
<b>Flash Point:</b>	Non combustible
<b>Degradability:</b>	>98% biodegradable

## 10. STABILITY AND REACTIVITY

FoodCare® FCFVS is stable under normal storage conditions. Protect from excess heat for quality reasons. Protect from frost.

## 11. TOXICOLOGICAL INFORMATION

Acute Toxicity:	Non hazardous substance when used correctly
Local effects:	Mild eye irritation on contact. Unlikely to cause eye damage. Skin irritation: may give rise to a mild rash and de-fatting effect. Oxidation products irritate the skin.
Ingestion:	Non known effects
Inhalation:	No known effects
Sensitisation:	Non sensitising
Special effects:	Not mutagenic (Ames-test) Not phototoxic

## 12. ECOLOGICAL INFORMATION

No adverse Eco-toxicity effects.  
Greater than 98% biodegradable.  
Product dissolves completely in water  
No known accumulation

### 13. DISPOSAL CONSIDERATION

Discharge: Treatment must be disposed/treated in accordance with The Special Waste Regulations at a licensed incinerator or landfill site.

### 14. TRANSPORT INFORMATION

Not classified as hazardous for transport. Unless containers are palletised never stack more than 2 high.

### 15. REGULATORY INFORMATION

### 16. INFORMATION ON USE

Uses: **FoodCare® FCFVS** is a natural pre - process wash aid for use on whole fruit and root vegetable decontamination.

Pack Size: Supplied in 25 litre jerry cans and 1000 litre Intermediate Bulk Container (IBC) or tanker.

### 17. ADDITIONAL INFORMATION

**Country of Origin:** Belgium

**DISCLAIMER:** FoodCare Technologies has used every possible care in compiling, preparing and issuing this information. Manufacturers using this product must never less satisfy themselves of the suitability of the material for incorporation in their own end- products having regard to all relevant obligations therewith, whether under the Food Safety Act, Feeding Stuffs Regulations, Health and Safety at Work Act, Control of Substances Hazardous to Health Regulations or any other relevant legislations or common law requirement.

This information contained in this publication is base on our own research and development work and is to the best of our knowledge reliable. Users should, however, conduct their own test to t determine the suitability of our product for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied and no liability is accepted for the infringement of any patents.

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