

Enjoy Fruit and Vegetables the way nature intended Safe Removal of Waxes, Chemicals and Soil

SPECIFICALLY FORMULATED Effective Safe Cleaning

- √ Removes dirt, insects, and other lingering debris
- √ Contains NO bleach, DEA or hydrogen peroxide
- ✓ Increases shelf life
- ✓ All-natural, 100% biodegradable formula
- √ Leaves NO residue or aftertaste
- ✓ Cleanses fruit of grime and contamination
- √ Made in Canada
- √ Biodegradable
- √ Vegan
- √ Gluten-free





Why We Should Wash Fruits and Vegetables before Eating?

Washing your produce is one of the most important ways to protect against foodborne illnesses, such as listeria, E. coli, and salmonella. Whether your produce is commercially harvested or organic, it is still exposed to pesticides, dirt, and other contaminants that can be harmful.

Clean your produce with EnviroCleanTM, an all-natural solution that harnesses the power of pure Hypochlorous Acid. EnviroCleanTM helps to safely remove soil, agricultural chemicals and handling residue from fresh fruits and vegetables. Our Fruit & Veggie wash rinses away clean, without leaving a lingering taste or scent. Enjoy your favorite produce the way nature intended it.

How long should you wash fruits and vegetables that are porous?

Fruits and vegetables that are porous have tiny holes through which liquid or air could pass. Fruits like melon, berries, and vegetables such as green onions and bean sprouts, are considered porous. Spray or soak using **EnviroCleanTM** and allow the solution to remain for 10~20 seconds.

How long should you wash fruits and vegetables with peels?

For fruits that have smooth peels, like watermelons and apples, spray or soak using **EnviroClean™** and allow the solution to remain for 45~60 seconds.

Which food Items are at a higher risk?

- **Grapes:** 96% of conventional grapes tested positive for pesticide residues.
- **Celery:** 95% of celery contain pesticide residues. As many as 13 different types of pesticides have been detected on celery.
- Sweet bell peppers: Sweet bell peppers contain fewer pesticide residues compared to other fruits and vegetables. Pesticides used on sweet bell peppers "tend to be more toxic to human health."

- **Melons:** The exterior of melons is rough where high concentrations of dirt and contaminants are present on the surfaces.
- **Strawberry:** Strawberries usually contain a high number of pesticides. It has been found that one-third of all the strawberries contain ten or more pesticide residues.
- **Spinach:** Spinach contains pesticide residues like permethrin, a neurotoxic insecticide that is highly toxic to animals. Approximately 97% spinach comes with pesticide residues.
- **Apples:** 90% of apples have pesticide residues. Apples contain traces of diphenylamine (pesticide).
- Potatoes: One of the most consumed vegetables, potato contains more pesticide residue than any other crop or vegetable. Chlorpropham a herbicide can be usually found in potatoes.
- Organic produce: Organic produce are not exempt from pathogens, they need to be cleaned just like any other fruit or vegetable.
- Home grown produce: Homegrown fruit and vegetables still require rinsing from insects, and bacteria that could be clinging to your fruit and veggies, especially if pets or animals have access to these gardens.

ITEM	DESCRIPTION	SIZE	CASE WEIGHT	UPC CODE	PACK SIZE
EECS2007	EnviroClean™ with EnviroNizer Airless Pump Fine Mist Sprayer Applicator	185 ml 6 oz	1.75 lbs 0.80 kg	625570900613	6
ECS2001-TS	EnviroClean™ specifically formulated Fruit and Vegetable Cleansing Wash Solution w/Trigger Sprayer	946ml 32oz	15.0 lbs 6.80 kg	625570900408	6
EECS2003	EnviroClean™ specifically formulated Fruit and Vegetable Cleansing Wash Solution	3785ml 128 oz	36.2 lbs 16.42 kg	625570900460	4







