

FLORAEX™

FLX-FS

**Natural Disinfectant For
Food Contact Surfaces**



FLORAEX™

NATURAL DISINFECTANT

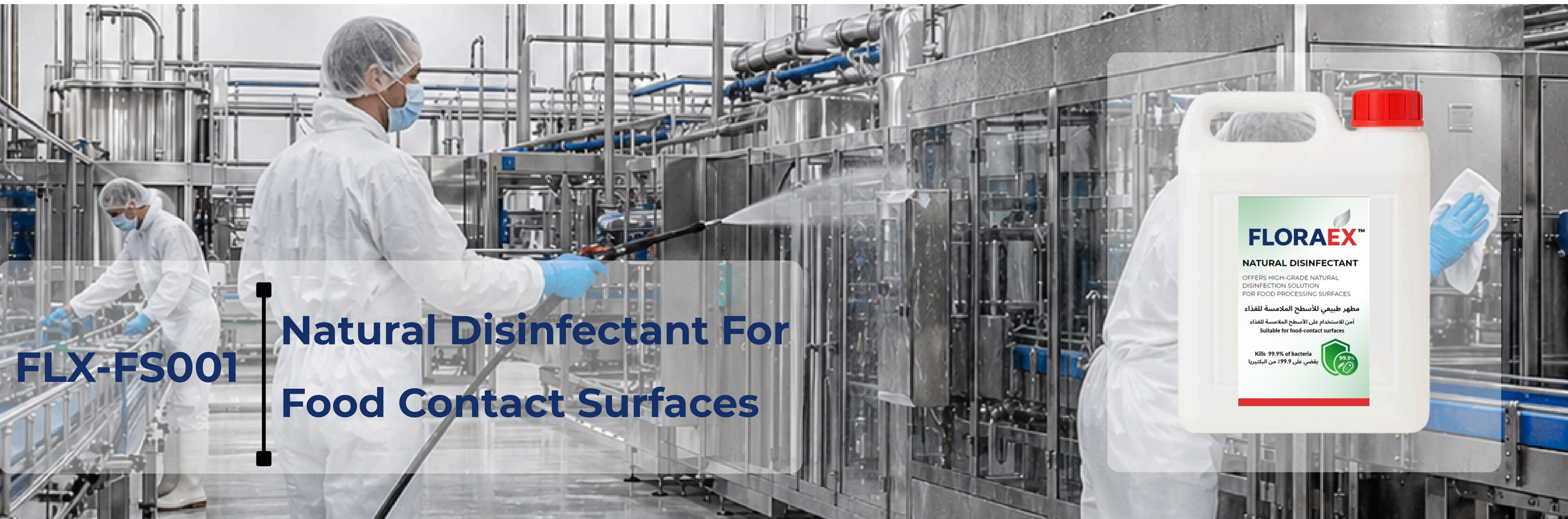
OFFERS HIGH-GRADE NATURAL
DISINFECTION SOLUTION
FOR FOOD PROCESSING SURFACES

مطهر طبيعي للأسطح الملامسة للغذاء

آمن للاستخدام على الأسطح الملامسة للغذاء
Suitable for food-contact surfaces

Kills 99.9% of bacteria
يقضي على 99.9% من البكتيريا





Natural Disinfectant For Food Contact Surfaces



A natural disinfectant formulated for use on food-contact surfaces during industrial food processing to support the removal of surface contaminants and the reduction of microbial load.

PRODUCT DATA

| | |
|-------------|---|
| Appearance: | Clear, colorless liquid |
| Odor: | No detectable odor |
| Solubility: | Completely soluble in water |
| Viscosity: | Low, water-like |
| Shelf Life: | 6 months (under recommended storage conditions) |



- SASO 2619/GSO 1949 Germicidal Activity Test
- Kills 99.9% of Gram-positive and Gram-negative bacteria on food contact surfaces

COMPOSITION

Natural pH adjuster and mineral salts , natural plant extract , pH regulator , purified water .

STORAGE

- Store in the original sealed container in a cool, dry area.
- Protect from excessive heat, direct sunlight, and freezing temperatures.
- Handle and store in accordance with standard industrial hygiene practices.

APPROVALS & CERTIFICATIONS

- SASO Product Certificate of Conformity (SABER): 84899-035-25-2198488.
- Classified by SFDA PCS-CP-202511-3228.

- Food-grade, non-corrosive formula safe for stainless steel and food-grade materials
- No harmful residues when used as directed
- Easy integration into existing cleaning and sanitation operations

HOW TO USE

- Dilute the product according to the label instructions.
- Apply to food-contact surfaces using spray or standard sanitation systems.
- Maintain the recommended contact time.
- Perform a final rinse with potable water as required by food safety procedures.





Natural Disinfectant For Food Contact Surfaces

FLX-FS005

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