

FLORAEX™ Food - Grade Processing Aid PRO Product Specification

SECTION 1: IDENTIFICATION

Product Name	Product name: FLORAEX™ Food Grade Processing Aid PRO	QUA-FLORAEX-29
Commercial Descriptor	Food-grade wash for raw poultry, fruits & vegetables	Professional / B2B
Product Type	FLORAEX™ Food Grade Processing Aid PRO is a professional food-grade wash concentrate designed for controlled use in raw poultry washing and fruit and vegetable cleaning applications. The product is supplied as a concentrated liquid and must be diluted before use according to the approved instructions.	
Recommended Use	Raw poultry washing during industrial processing; fruit and vegetable cleaning in controlled food-handling environments.	
Product Dilution	Concentrated liquid; recommended dilution 1:19 before use. Product specifications are based on the concentrate as supplied.	

SECTION 2: HAZARDS IDENTIFICATION

Classification of the substance or mixture	May cause eye irritation (Eye Irrit. 2A, H319).
Inhalation	No adverse effects expected when used as directed.
Skin	No adverse effects expected when used as directed.
Eyes	May cause irritation upon direct contact. Rinse with water if contact occurs.
Ingestion	Do not ingest. Rinse mouth and drink water if swallowed accidentally.

SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

Ingredient group	Concentration	Classification
Mineral salts	Controlled / proprietary	Not classified
Acidity regulators	Controlled / proprietary	May cause eye irritation
Stabilizer	Controlled / proprietary	Not classified
Purified Water	Balance	Not classified

SECTION 4: PRODUCT QUALITY SPECIFICATION

Parameter	Acceptance Criteria	Test / Control
Appearance	Clear liquid	Visual inspection
Color	Colorless to light yellow	Visual inspection
Odor	No detectable odor	Sensory check
Solubility	Completely soluble in water	Water solubility check
Viscosity	Low viscosity, water-like	Internal QC check
Stability	Stable under normal handling and storage conditions	Internal stability monitoring
Packaging Integrity	Container clean, sealed, undamaged, and properly labeled	Release inspection
Shelf Life	6 months under recommended storage conditions	Stability program
pH	Controlled according to internal specification	Measured as supplied. Ready-to-use pH depends on dilution water quality.

SECTION 5: DIRECTIONS FOR USE SPECIFICATION

Parameter	Acceptance Criteria	Control
Dilution	Use approved 1:19 dilution: 1 L concentrate + 19 L water.	Label / SOP
Contact time	Maintain 5–10 minutes contact time.	HACCP / Trial protocol
Surface coverage	Ensure full coverage by immersion, rotating drum, chiller/rinse system, or spray.	Avoids untreated areas.
Poultry post-step	Drain and rinse only if required.	Aligns with approved label directions.
Produce post-step	Rinse thoroughly with potable water.	Required for fruits and vegetables.
Raw poultry application methods	Immersion, rotating drum, chiller/rinse, or spray/nozzle application.	Facility validation
Fruit & vegetable post-rinse	Potable water rinse required after contact time.	Operational control

SECTION 6: PERFORMANCE RELEASE / CUSTOMER EVIDENCE CONTROL

Evidence Item	Controlled Statement	Claim Boundary
Laboratory validation	99.9% microbial reduction after 5 minutes, equivalent to a 3-log reduction, and 99.99% microbial reduction after 10 minutes, equivalent to a 4-log reduction against selected microorganisms, including Escherichia coli ATCC 8739 and Salmonella spp., under controlled laboratory conditions.	Do not claim complete pathogen elimination.
Shelf-life improvement	May be evaluated during customer trials.	Do not claim shelf-life extension unless validated by the facility.

SECTION 7: REGULATORY INFORMATION

Regulatory Item	Reference
SASO Certificate of Conformity	84899-035-26-2498301

شهادة المطابقة للمواصفات
Certificate of Conformity for regulated products

Min. L. Product Release Date: 2023-05-15, 08:00:00. All information is provided for regulatory compliance. The product description is subject to the conformity assessment procedure. Conformity assessment is subject to change without notice.

Certificate Number	84899-035-26-2498301	Issue Date	08/05/2023	Expiry Date	08/05/2027
Certificate Type	Product Conformity Certificate (CCC)	Commercial Registration No.	7082031000 / 7082031000		
Conformity Assessment					

Product and Manufacturer Data			
Product Name	FLA-03	Trademark	Flanor
Product Description	FLORAEX™ Food Grade Processing Aid PRO professional food-grade wash concentrate designed for controlled use in raw poultry washing and fruit and vegetable cleaning		
Country of Origin	Saudi Arabia		
Technical Regulation	Technical Regulation for Detergents		
Manufacturer Name	FLORAEX Establishment		

Product Test Data	
Report Number	
Report Date	
Version of Certificate	Product Approval
Signature	

☒ Organization Official Responsible Manager Signature ☒ Organization Official Responsible Manager Stamp

08/05/2023 10:00

SECTION 8: PACKAGING



PRO



Food-Grade Processing Aid
For Washing Raw Poultry | Fruits | Vegetables

مساعدة معالجة غذائي
لغسل الدواجن الخام | الفواكه | الخضار
يساهم في خفض الحمل الميكروبي

1:19 Dilution | 5-10 min Contact Time | For industrial use only

Food-grade wash, Supports microbial-load reduction

FLORAEX™ Food-Grade Processing Aid

INGREDIENTS:
Acidity regulators, mineral salts, stabilizer, purified water.

المكونات:
مُنظمات حموضة، أملاح معدنية، مثبت، ماء منزوع

DILUTION:
Add 1 liter of concentrate to 19 liters of water to prepare 20 liters of ready-to-use solution.

التخفيف:
يضاف 1 لتر من المركز إلى 19 لتر من الماء لتحضير 20 لتر من محلول الاستخدام

DIRECTIONS FOR USE:
Ready by immersion, rotating chute, chiller/rinse system, or spray with full coverage. Leave for 5-10 minutes. For raw poultry, drain and rinse only if required. For fruits and vegetables, rinse thoroughly with potable water.

طريقة الاستخدام:
يُطبق بالغمس أو (السلوكية الدواجن أو غمر الدواجن) أو رش مع تغطية كاملة. اترك لمدة 5-10 دقائق. للدواجن النيئة، تصف و اغسل فقط إذا لزم الأمر. للفواكه والخضروات، اغسل جيدًا بالماء صالح للشرب.

PRECAUTIONS & STORAGE:
For industrial foodprocessing use only. Avoid contact with eyes and open wounds. Do not mix with detergents or other chemicals. Use gloves and eye protection when handling large volumes. Keep out of reach of children. Store between 20°C and 30°C, away from direct sunlight. Shake well before use. Keep containers tightly closed after use.

احتياطات الاستخدام والتخزين:
للاستخدام الصناعي في تجهيز الأغذية فقط. تجنب ملامسة العينين أو الجروح. لا تخلط مع المنظفات أو مواد التنظيف الأخرى. ارتد ملابس الحماية وارتدي نظارات عند التعامل مع الحجوم الكبيرة. Keep away from children. Store between 20°C and 30°C, away from direct sunlight. Shake well before use. Keep containers tightly closed after use.

Batch No.:
MPIC
EXP:

رقم الدفعة:
تاريخ الصلاحية:

Net Volume: 30 L.
SKU: FLXCV064

الحجم الصافي: ٣٠ لتر

تحتوي هذه العبوة على مادة مساعدة معالجة الأغذية. يجب استخدامها وفقًا للتعليمات الواردة على العبوة. لا تستخدمها كمنتج تنظيف. www.floraex.net | support@floraex.net
تم تصنيعه في إسرائيل بواسطة FLORAEX Establishment، وتم توزيعه بواسطة Advanced Cleaning Solutions for Detergents LLC،
Beitram، Saudi Arabia. Email: support@floraex.net, Website: www.floraex.net

SECTION 10: REGULATORY / COMPLIANCE NOTES

Claim limitation

This product is positioned as a professional food-processing aid / produce-wash concentrate. It is not positioned in this file as a disinfectant, sanitizer, antimicrobial medicinal product, or therapeutic product.

FLORAEX™ Multi-Surface Disinfectant PRO – Product Specification

SECTION 1: IDENTIFICATION

Product Name	Product name: FLORAEX™ Multi-Surface Disinfectant PRO Variants: Standard version / Scented version Scented version: Jasmine Scent, Rose Musk For General Hard Surfaces Only FLORAEX™ Multi-Surface Disinfectant for food-processing surfaces and general hard surfaces.	QUA-FLORAEX-33
Commercial Descriptor	RTU Spray: Ready-to-use 700 mL spray. Concentrate: Professional / B2B / industrial dilution-based applications. Scented RTU spray: For general hard surfaces only.	
Product Type	FLORAEX™ multi-purpose surface disinfectant for food-contact and general hard surfaces, available as RTU spray and concentrate. Disinfection of food-contact surfaces, general hard surfaces, equipment, utensils, preparation areas, kitchens, restaurants, cafés, catering facilities, central kitchens, and processing-line contact points.	
Recommended Use	Unscented version: suitable for food-contact surfaces and general hard surfaces when used as directed. Scented versions: limited to general hard surfaces only and must not be used on food-contact surfaces, food-processing equipment, utensils, cutting boards, food preparation tables, or any surface that may directly contact food. Ready-to-use products are used as supplied and must not be diluted.	
Product Dilution	Concentrate products are diluted at 1:19. Add 1 liter of concentrate to 19 liters of water to prepare 20 liters of ready-to-use solution. FLX-FG044 is treated as a 30 L ready-to-use solution unless otherwise specified in approved product documentation.	
Use Limitation	Use as a standalone disinfectant product. Do not mix with chlorine, bleach, detergents, or any other chemicals. Do not apply directly to food, skin, or wounds. Not intended for direct food washing, food treatment, medical use, hand/skin disinfection, sterilization, or therapeutic use. Scented versions are for general hard surfaces only and must not be used on food-contact surfaces.	

SECTION 2: HAZARDS IDENTIFICATION

Classification of the substance or mixture	May cause eye irritation (Eye Irrit. 2A, H319).
Inhalation	No adverse effects expected when used as directed.
Skin	No adverse effects expected when used as directed.
Eyes	May cause irritation upon direct contact. Rinse with water if contact occurs.

SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

Ingredient group	Disclosure level	Classification
Acidity regulators	Controlled / proprietary	May cause eye irritation
Stabilizer	Controlled / proprietary	Not classified
Fragrance	Controlled / proprietary	Scented versions only; according to supplier SDS
Purified water	Balance	Not classified

SECTION 4: PRODUCT QUALITY SPECIFICATION

Parameter	Acceptance Criteria	Test / Control
Appearance	Clear liquid	Visual inspection
Color	Colorless to light yellow	Visual inspection
Odor	No detectable odor	No detectable odor for standard version. Characteristic fragrance for scented general-surface version.
pH	Controlled according to internal specification.	pH meter / applicable test method
Solubility	Completely soluble in water	Water solubility check
Viscosity	Low viscosity, water-like	Internal QC check
Stability	Stable under normal handling and storage conditions	Internal stability monitoring
Packaging Integrity	Container clean, sealed, undamaged, and properly labeled	Release inspection
Shelf Life	6 months under recommended storage conditions	Stability program

SECTION 5: DIRECTIONS FOR USE SPECIFICATION

Parameter	Acceptance Criteria	Control
Dilution	RTU spray and RTU solution: use as supplied. Do not dilute. Concentrate: dilute 1:19 by adding 1 liter of concentrate to 19 liters of water to prepare 20 liters of ready-to-use solution.	Label / SOP
Contact time	Leave wet for 1 minute for 99.9% reduction, or 5 minutes for 99.999% bacterial reduction when used as directed.	HACCP / Site SOP
Post-rinse	For food-contact surfaces, rinse with clean water where required by site procedures before food contact.	Operational control

SECTION 6: PERFORMANCE RELEASE / CUSTOMER EVIDENCE CONTROL

Evidence Item	Controlled Statement	Claim Boundary
Standard method	Verified according to SASO-2619 / GSO-1949 test method.	Use only within tested conditions.
Microbial kill claim	Kills up to 99.999% of tested bacteria when used as directed under controlled test conditions.	Do not claim sterilization or complete pathogen elimination.

SECTION 7: REGULATORY INFORMATION

Regulatory Item	Reference
SASO Certificate of Conformity	CoC No.: 84899-035-26-2498307

[illegible]

SECTION 8: PACKAGING



SECTION 9: LABELING REQUIREMENTS



SECTION 10: REGULATORY / COMPLIANCE NOTES

This product is positioned as a surface disinfectant for food-contact surfaces and general hard surfaces within the scope of the approved label instructions, validated test conditions, and applicable local regulatory requirements.

The claim "Kills up to 99.999% of tested bacteria when used as directed" must remain linked to tested bacteria, tested conditions, correct dilution or RTU format, required wet contact time, full surface coverage, and pre-cleaning status.

This product must not be described as a sterilant, antiviral product, residual-protection product, hand disinfectant, skin disinfectant, direct food wash, medical product, or therapeutic product.

Scented versions are limited to general hard surfaces only and must not be positioned as food-contact disinfectants.