





FLX-CV FLORAEX™ Food-Grade Processing Aid PRO

FLORAEX™ Food Grade Processing Aid PRO is a professional food-grade wash concentrate designed for controlled raw poultry washing applications in food-processing environments.

- Supports surface cleaning, organic-residue removal, and microbial-load reduction

COMPOSITION

Acidity regulators, Stabilizer, Mineral salts, Purified water.

PRODUCT DATA

Product Form:	Concentrat
Available Formats:	4 L concentrate, 5 L concentrate, 25 L concentrate, 30 L concentrate, 30 L concentrate
Appearance:	Clear liquid
Color:	Colorless to light yellow
Solubility:	Completely soluble in water
Shelf Life:	6 months under recommended storage conditions

STORAGE

- Store sealed in the original container.
- Store at 20–30°C.
- Keep away from direct sunlight, excessive heat, and freezing.
- Keep container tightly closed after use.

APPROVALS & CERTIFICATIONS

SASO Product Certificate of Conformity (SABER): 84899-035-26-2498301.

HOW TO USE

Dilution:

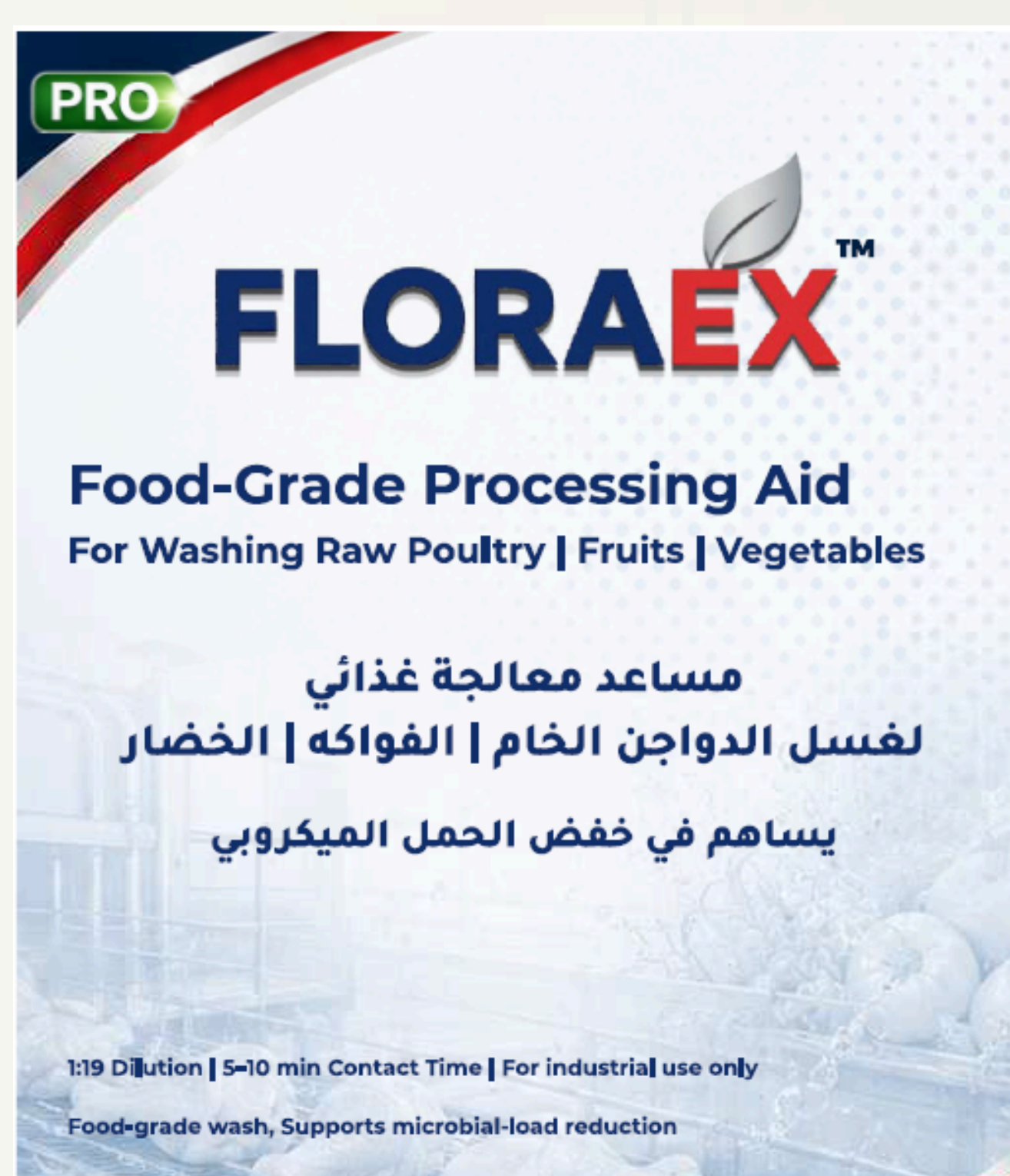
- Dilute 1:19 before use. (1 L concentrate + 19L clean water to prepare 20 L working solution).
- Apply by immersion, rotating drum, chiller/rinse system, or spray/nozzle application.
- Ensure full and uniform coverage.
- Drain after application according to site SOP and HACCP requirements.
- Final rinse may be applied only if required by facility HACCP, product nature, or site SOP.

Contact Time:

- Recommended contact time: 5–10 minutes.
- 5 minutes: 99.9% microbial reduction, 10 minutes: 99.99% microbial reduction under controlled laboratory conditions.



FLX-CV | **FLORAEXTM Food-Grade
Processing Aid PRO**





FLX-CV | FLORAEX™ Food-Grade Processing Aid PRO

FLORAEX™ Food Grade Processing Aid PRO is a professional food-grade wash concentrate designed for controlled fruit & vegetable cleaning applications in food-processing environments.

Supports surface cleaning, removal of dirt, surface impurities and reduce organic residues

COMPOSITION

Acidity regulators, Stabilizer, Mineral salts, Purified water.

PRODUCT DATA

Product Form:	Concentrat
Available Formats:	4 L concentrate, 5 L concentrate, 25 L concentrate, 30 L concentrate, 30 L concentrate
Appearance:	Clear liquid
Color:	Colorless to light yellow
Solubility:	Completely soluble in water
Shelf Life:	6 months under recommended storage conditions

STORAGE

- Store sealed in the original container.
- Store at 20–30°C.
- Keep away from direct sunlight, excessive heat, and freezing.
- Keep container tightly closed after use.

APPROVALS & CERTIFICATIONS

SASO Product Certificate of Conformity (SABER): 84899-035-26-2498301.

HOW TO USE

Dilution:

- Dilute 1:19 before use. (1 L concentrate + 19L clean water to prepare 20 L working solution).
- Apply by immersion, rotating drum, soaking, spraying application.
- Ensure full and uniform coverage.
- Drain after application according to site SOP and HACCP requirements.
- Final rinse required rinse with potable water.

Contact Time:

- Recommended contact time: 5–10 minutes.
- 5 minutes: 99.9% microbial reduction, 10 minutes: 99.99% microbial reduction under controlled laboratory conditions.



**FLX-FC | FLORAEX™ Multi-Surface
Disinfectant PRO**





FLX-FC | FLORAEX™ Multi-Surface Disinfectant PRO

FLORAEX™ Multi-Surface Disinfectant PRO is a food-grade surface disinfectant designed for food-contact surfaces, equipment, utensils, preparation areas, kitchens, restaurants, catering facilities, central kitchens, and general hard surfaces.

- Kills up to 99.999% of bacteria on food contact surfaces and general hard surfaces.

COMPOSITION

Acidity regulators, Stabilizer, Purified water.

PRODUCT DATA

Product Form:	Concentrate / RTU refill solution
Available Formats:	4 L concentrate, 25 L concentrate, 30 L concentrate, 30 L RTU solution
Appearance:	Clear liquid
Color:	Colorless to light yellow
Solubility:	Completely soluble in water
Shelf Life:	6 months under recommended storage conditions

STORAGE

- Store sealed in the original container.
- Store at 20–30°C.
- Keep away from direct sunlight, excessive heat, and freezing.
- Keep container tightly closed after use.

APPROVALS & CERTIFICATIONS

SASO Product Certificate of Conformity (SABER):
84899-035-26-2498307.

HOW TO USE

For RTU Solution:

- Use as supplied,
- Ensure full surface coverage and wet during the required contact time.
- For food-contact surfaces, rinse with clean water where required by site SOP before food contact.

For Concentrate:

- Dilute 1:19 (1 L concentrate + 19 L clean water to prepare 20 L ready-to-use solution).

Contact Time:

- 1 minute: kills 99.9% of tested bacteria.
- 5 minutes: kills up to 99.999% of tested bacteria.



FLX-FC | **FLORAEX™ Multi-Surface Disinfectant PRO**





FLX-FC FLORAEX™ Multi-Surface Disinfectant PRO

FLORAEX™ Multi-Surface Disinfectant PRO is a food-grade surface disinfectant designed for food-contact surfaces, equipment, utensils, preparation areas, kitchens, restaurants, catering facilities, central kitchens, and general hard surfaces. Scented versions are for general hard surfaces only and must not be used on food-contact surfaces.

- **Kills up to 99.999% of bacteria on food contact surfaces and general hard surfaces.**

COMPOSITION

Acidity regulators, Stabilizer, Purified water, Fragrance in scented versions only

PRODUCT DATA

Product Form:	Ready-to-use spray
Available Formats:	700 mL RTU spray
Appearance:	Clear liquid
Color:	Colorless to light yellow
Solubility:	Completely soluble in water
Shelf Life:	6 months under recommended storage conditions

STORAGE

- Store sealed in the original container.
- Store at 20–30°C.
- Keep away from direct sunlight, excessive heat, and freezing.
- Keep container tightly closed after use.

APPROVALS & CERTIFICATIONS

SASO Product Certificate of Conformity (SABER): 84899-035-26-2498307.

HOW TO USE

For RTU Solution:

- Use as supplied.
- Do not dilute.
- Ensure full surface coverage and wet during the required contact time.
- After contact time, wipe with a clean microfiber cloth or clean sponge.

Contact Time:

- 1 minute: kills 99.9% of tested bacteria.
- 5 minutes: kills up to 99.999% of tested bacteria.

