

3% Hydrogen Peroxide

Food Preparation Applications

What: SAFESOL 3% HYDROGEN PEROXIDE

Background

Preserve food for longer using 3% hydrogen peroxide. The hydrogen peroxide kills the bacteria, fungi and mould on the food keeping it fresher for longer.



Salad

Spray leafy greens with a solution of 3% hydrogen peroxide to keep them fresher. Mix 15ml of 3% hydrogen peroxide with 100ml of water.

Washing Vegetables

Mix 50ml of 3% hydrogen peroxide with a sink of cold water. Wash the vegetables thoroughly, rinse with cold water and drain. This will increase the shelf life of your vegetables.

Washing Fish

Wash fish in 3% hydrogen peroxide to kill bacteria.

Washing Meat

Wash meat in 3% hydrogen peroxide to kill bacteria

Health and Safety

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3% hydrogen peroxide must be kept out of the reach of children.

Use gloves and safety glasses when working with this product.

Keep out of eyes: If in eyes rinse with copious amounts of water.

Do not ingest: If ingested do not induce vomiting. Give water to drink.