

Technical Bulletin

Laxan

Rinse Free Fruit & Vegetable Sanitiser

Product Description:

Continuing concerns over Listeria and other potentially harmful foodborne micro-organisms has significantly raised the profile of Food Safety and in particular the cleaning and washing of fruit and vegetables prior to human consumption. The sanitisation of both whole / unpeeled and cut / peeled fruit and vegetables should be verified as part of a HACCP program¹. LAXSAN is one of three Castle Chemicals products suitable for fruit & vegetable sanitising. LAXSAN is a key element in a controlled and validated procedure to meet a systematic and 'science based' HACCP programme, where a rinse free procedure is preferred.

LAXSAN has been developed with ingredients that are listed in the FSANZ Food Standards Code and as such, can be used in a no rinse program

NOTE: Always consider the 'at risk group' when considering Listeria issues and Food Safety¹.

LAXSAN: A BUFFERED LACTIC ACID SANITISER

Laxsan is a pH buffered Lactic acid based sanitiser. Phosphoric acid is incorporated to optimise the effectiveness of the natural acid sanitiser; lactic acid. As all of the ingredients in Laxsan are classed as GRAS (Generally Regarded As Safe²), Laxsan is the obvious choice where a fast and effective, no rinse vegetable sanitiser is required.

FSANZ FOOD STANDARD CODE PERMITTED PROCESSING AID

The ingredients of Laxsan are listed in the FSANZ food code, either as accepted food additives, or 'permitted processing aids' under Food Standard Australia and New Zealand Food Standards Code 1.3.3

Application:

SAFER, EASY TO USE, EASY TO TEST

- Effectively reduces microbial levels in a quick and easy food safe technique.
- No rinse GRAS low concentration sanitising.
- No lingering taste or odour residual on foodstuffs after sanitising.
- Dedicated ready to use dosing system minimising product handling.
- Safe and effective 'No touch' low contact dosing equipment.
- Concentrated product for cost effective vegetable sanitising.
- Simple test kit and pH paper test / maintenance check testing.

Laxsan rinse free fruit and vegetable sanitiser is used as a sanitising wash for fruit, vegetables and salad goods in both whole / uncut and cut / peeled states.

The recommended solution strength for Laxsan is 0.2% of the concentrate in clean, fresh, potable water. Laxsan is best applied through a Castle Chemicals automatic dosing / dilution system to provide a 'ready to use' sanitiser solution at this correct concentration. Manual dosing is possible; please consult your Castle Chemicals representative for solution make up details.

DIRECTIONS FOR USE

May be used to sanitise both cut/uncut and peeled/unpeeled fruit and vegetables.

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1. Pre rinse fruit and vegetables to remove gross contaminants, soils etc. Before further processing.
 - a. Depress the button on the Castle Chemicals Laxsan dosing equipment to dispense diluted Laxsan solution into the sink or vessel to be used for sanitising.
- b. For Manual Dosing – take the one litre twin chamber bottle, squeeze bottle to force Laxsan into the measuring chamber to 20ml. Add this 20ml to 10Ltr of water.
2. Upon first daily make up of Laxsan solution, check with test kit for desired solution activity, (See Castle Chemicals Laxsan test kit method). Record result in Vegetable sanitising log for HACCP purposes.
3. Immerse (fully submerge) the fruit and vegetables in the Laxsan solution and allow to soak for a minimum of 60 seconds, agitate produce to actively remove any further soil or loose materials.
4. Remove produce and allow to drain well. Rinse with potable water if desired.
5. Check remaining Laxsan solution with pH test strip, if pH is >3 (greater than 3), heavily soiled or solution is more than 8 hours old, drain sink and make up a fresh Laxsan solution.

IMPORTANT! When used as part of a monitored HACCP Food Safety Programme, usage concentrations should be validated and documented using a Castle Chemicals Laxsan test kit.

TREATED PRODUCE STORAGE

Produce that is washed with Laxsan should be consumed or re-processed within 24 hours of washing. The storage process, refrigeration etc. Should be independently validated, storage temperature being critical. No product wash can compensate for temperature abuse; refrigeration should always be below 4°C.

Food Safety Statement:

With regard to the use of this product as a cleaner/sanitiser that may have incidental contact with food:

- 1) The raw materials / ingredients of this product are permitted as 'processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
- 2) Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.

- 1) NSW Health Department: Circular 2003/33, Control of Foodborne Listeriosis in Health Care Institutions (6/5/2003).
- 2) US Food and Drugs Administration FDA Approval:- Code of Federal Regulations 21CFR part 184 (2004) part 184-direct food substances affirmed as generally recognized as safe.
- 3) FSANZ Australia New Zealand Food Standards Code Commonwealth of Australia (2003).

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1. Does Laxsan meet FSANZ requirements? Laxsan is an antibacterial fruit & vegetable wash that is formulated with materials listed in the FSANZ Food Standards Code as permitted processing aids. Laxsan meets with the USA GRAS (generally recognized as safe) food safety standards.
2. What Benefits are there of using Laxsan? Laxsan lowers the microbial levels on your fruit & vegetables compared to washing with water alone.
3. Am I sterilising my food by using Laxsan? No. By using Laxsan you are providing another barrier to microbial contamination as part of your food safety program. There are no produce wash sanitisers that can guarantee there are no micro-organisms present on uncooked produce. Laxsan needs to be seen as part of the good food handling practices such as temperature control, personal hygiene & cross contamination control.
4. Do I rinse after washing with Laxsan? No. Laxsan is considered safe as a no rinse sanitiser by FSANZ & GRAS
5. Is Laxsan washed food suitable to Lactose intolerant people? Laxsan is formulated with Lactic Acid not Lactose.
6. What dilution do I use Laxsan? Laxsan is used at 20ml to 10Litre of water. Castle Chemicals can provide automated dosing to achieve the required concentration
7. Can I test the concentration of Laxson? Yes. By using pH test strips & a titration when required.
8. How often do I change the Laxsan solution? When testing with the pH strip – if the level is above 3 – dump the solution & recharge. Its good practice to dump every 8 hours or as the solution becomes soiled.
9. Can I use the same solution for different fruits & vegetables? Yes. As long as your pH testing achieves a result below 3 & the solution is not heavily soiled and is less the 8 hours old.
10. Will the Laxsan treatment improve shelf life? Laxsan is not intended to increase shelf life of produce & should be consumed or further processed within a 24-48 hour period. Its important to remember the importance of storage temperatures, no produce wash can compensate for poor temperature control.
11. Why should I use Laxsan instead of hypochlorite(chlorine)? Liquid chlorine is an unstable compound & therefore difficult to maintain the concentration & accelerated in elevated temperatures. As an oxidising biocide its easily inactivated by organic matter meaning you can often not have sufficient chlorine to achieve the sanitising. When using chlorine you must rinse after the washing process – an added step in the production process.

SHELF LIFE: As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.

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