

REINERT Products for Vegetables and Salads

Keeping Salad and Vegetables crisply!

In contrast to former times, when people spent lots of time to cut and clean and then to cook vegetables, today the food industry offers a variety of prepared products to the consumer which only need to be heated and arranged.

In particular for the big market in chilled „crudités“ and salad mixes we offer very effective solutions and additives, which allow for considerably longer fresh keeping and saleability. Also in the light of environmental aspects, our solutions are first choice. ANTIBAC® protects pumps and pipes against corrosion, whereas chlorine will attack them.

Products for Vegetables and Salad

Product	Usage	Dosage
ANTIBAC® SUPER SPEZIAL	Universal fresh keeping compound for vegetables and salades, especially for wash baths, seals the cut surfaces, protects colour and taste, inhibits the groth of microbes effectively, suited as well for fruit salads. Comes as a powder to be mixed with water by the user.	0,1 – 1,0 % in the wash bath
ANTIBAC® AC-PH	Universal fresh keeping compound for vegetables and salades, especially for wash baths, seals the cut surfaces, protects colour and taste, inhibits the groth of microbes effectively, suited as well for fruit salades. Comes as a ready to use liquid solution.	0,1 – 1,0 % in the wash

Product	Usage	Dosage
FUNGAZOL® G	For the production of infusions for the stockpile of all kinds of vegetables (onions, green pepper, white vegetables, cucumbers etc.)	3,0 – 3,5 %
KARTOFFEL-WEISS	Keeps the colour. For use in the wash bath with antioxidative effects, with or without sulphur	0,5 – 0,7 % in the wash bath
APFEL-WEISS	Fresh keeping and preservation agent for apples and other fruit. For the processing of pastries, fruit salads etc. with or without sulphur.	0,5 – 0,7 % in the immersion bath