



# ProFood International, Inc.

## Altorine

### PRODUCT DATE SHEET

**Altorine** is an alternative chlorine, a white, cream-colored powder. It is designed to be an alternative to chlorine. Chlorine is commonly used to reduce microbial load in fresh-cut vegetables or fruits. **Altorine** is a non traditional and no chlorine sanitizers.



**Applications:** Apply

**Altorine** in the water solution of 0.035%. Dip the fresh cuts in the solution for about 10 minutes. For a better effect, apply Altorine in the concentration of 0.3 to 0.3 g/litter (0.03 to 0.06%).

**Ingredients:**

Natural antimicrobial agents, etc.

**Package:**

The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

**Storage:**

Store in shady, cool, and dry places. When open, keep in a moisture-tight container.

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Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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