

H. BEFORE EATING, rinse thoroughly under running water, prepare normally, and enjoy the fresh clean taste of your fruits and vegetables!

9. **Application of product for food prep.**

- A. Clean as in § 7 or 8 above.
- B. Rinse and pat dry, or let dry in the air.
- C. Enjoy your produce without the worry of safety and flavor-robbing surface-borne contaminants. **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM "Cleans furits and veggies down to their goodness!"SM

10. **General guidelines.**

- A. Oily based processing sprays [pesticides, waxes, etc.,] which cling to produce will typically dissolve under the influence of the **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM, leaving a tell-tale "rainbow" film on the top of the water. If such is observed, a good practice is to rinse the produce upon removing from the "oil-slicked" water and wash again with uncontaminated product.
- B. Leftover bowl or pan of **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM water can be used to water house or outdoor plants (they will thank you for it) or can be safely poured down the drain (where it will help avoid grease buildup.)
- C. **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM can be used to clean food prep areas both before and after use. Use at RTU dilution and wipe and rinse or wipe clean as need dictates.
- D. **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM can be used on your hands to help remove oils and grease from food preparation as well as help wash away odors from foods such as fish and onions.
- E. **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM is safe to use on or near any surface that can withstand water.
- F. While **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM is harmless to people, pets, and plants, and leaves no residue on your produce or foodstuffs when rinsed, it is not intended to be taken internally. As unique and wonderful as it may be, it is, after all, a soap.
- G. **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!**TM, as with all the **CLEANPLANTSHAPPYPLANTS**TM family of products works best with chlorine-free water. (You and your family will, too.)
- H. *Slippery when spilled. Product is a soap. In event of eye contact, rinse eyes thoroughly. Chemically sensitive consumers should test before using.*

Check out the entire family of products at
<http://www.cleanplantshappyplants.com>

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Clean PlantsHappyPlants

Fresh-N Veggie Bath!TM

*Cleans fruits and veggies down to their goodness!*SM

DIRECTIONS FOR USE

1. **NO CleanPlantsHappyPlants**TM product contains **ANY dioxane or ethylene oxide** – both known to cause cancer, mutations, and birth defects – but are often present in many soaps, cleaners, degreasers, insecticides, and agricultural products, even among those claiming to be "green".
2. As with all the other products in the **CleanPlantsHappyPlants**TM family, **CleanPlantsHappyPlants Fresh-N Veggie Bath!**TM is powered by **QuantumMaxx**TM, a proprietary Nano Colloidal Solution containing processed extracts of natural plants such as Almonds, Coconut, Corn, Grains, Sugar Cane, Tree Sap, Food Grade Chelation, Scent, Coloring and Bio-Preferred wetting agents in a colloidal mycelle base.
3. **CleanPlantsHappyPlants Fresh-N Veggie Bath!**TM is a wonderful product spinoff from the original solution which sparked an **agricultural revolution**. It is a safe, gentle, but extremely powerful cleaner for fruits and vegetables, available in concentrated form for diluting/premixing as well as "RTU" (Ready To Use) in quarts, quart sprayers, gallons, 4 gallon packs, and, for commercial operations, in 55 gallon drums, and 250 gallon "totes". It can be premixed in a bowl or pan for dipping, spritzed with a small spray or squirt bottle, or added to a spray or bath assembly on a commercial food processing line.

4. While a 1 quart RTU spray bottle is very convenient and one of the recommended ways to dispense the product, it is not as economical as buying the "RTM" concentration and mixing with chlorine-free water. Pound for pound, container for container, shipping weights are the same whether purchasing a concentrated or diluted product. Because one ounce of concentrate can be mixed on site with one gallon of chlorine-free water, it makes better sense to buy the concentrate and pay shipping and container costs once rather than multiple times.



5. **USES.**

As its name implies, **CleanPlantsHappyPlants Fresh-N Veggie Bath!TM** is perfect for putting the final touch of clean on fruits, vegetables, poultry, meats, pop top soda cans, vegetable cans, etc., – to give that final assurance of fresh to the table. Whether or not the food you bring home has had the advantages of the **CleanPlantsHappyPlantsTM** family of products during its growth cycle, it's always nice to know that any of the unmentionable things that invariably cling to our food can be harmlessly and thoroughly lifted and rinsed away. **CleanPlantsHappyPlants Fresh-N Veggie Bath!TM** "cleans fruits and vegetables down to their goodness!" Experience also shows that fresh produce cleaned with **CleanPlantsHappyPlants Fresh-N Veggie Bath!TM** stays fresh longer and tastes better (without all the residues and extra contaminants from the field and the packing houses).

6. **Getting product to a Ready to Use ("RTU") dilution for disbursement from any other type of sprayer or delivery device than a powered sprayer.**

- A. Check product code. If the code ends in letters that are "RTU", skip this section and go to the next (§7). Your product is Ready to Use!
- B. If the product code ends in ". . . RTM", that stands for "Ready to Mix". Continue on in this section (§6).
- C. For most applications (unless your produce or canned goods are exceptionally "challenged", your RTM product is designed to be mixed at the rate of ONE (1) OUNCE of PRODUCT to ONE (1) GALLON of CHLORINE-FREE WATER.
- D. Choose a container based upon the TOTAL amount you are pre-mixing.
- E. Cool, even cold, chlorine-free water will still work well.
- F. Unless you just love watching suds accumulate, ALWAYS FILL CONTAINER WITH WATER FIRST **before** adding **CleanPlantsHappyPlants Fresh-N Veggie Bath!TM**. Product is a heavily concentrated soap. Placing it into container before adding water of virtually any amount may cause loss of product due to foaming and overspilling. While such foam and spillage are utterly harmless to people and animals, it makes it difficult to accurately measure proper dilutions and achieve the desired concentration of product for application.
- E. If using an applicator (such as a sprayer) rather than a bowl or pan for

washing your produce, it is best to fill the sprayer with water first (leaving room for the concentrate). If transferring from a larger container of premixed product to a smaller sprayer, carefully (gently) fill applicator with the now RTU premixed solution to avoid over-sudsing of product as it is being transferred. Holding the receiving container at an angle so that product gently slides down the side into the accumulating product usually creates less sudsing than pouring product straight onto itself.

7. **SOAKING application of the now premixed RTU product for freshness enhancement.**

- A. Rinse produce under running water to remove loose dust and dirt.
- B. Fill basin or bowl with enough of the **premixed** product (either "RTU" [Ready to Use] or diluted "RTM" [Ready to Mix] at one (1) ounce per one (1) gallon of chlorine-free water) to completely submerge produce in bowl.
- C. Let produce sit for at least two minutes (longer does not hurt) to give **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!TM** time to lift and encapsulate any hydrocarbon-based contaminants.
- D. Remove produce from bowl.
- E. If STORING, DO NOT RINSE. Let air dry and store at room temperature. (Refrigeration is not usually necessary for freshness enhancement. Refrigeration shortly before eating can be a flavor enhancer by making produce crisper. However, long term refrigeration will typically compromise the flavors of fruits and vegetables.)
- F. BEFORE EATING, rinse thoroughly under running water, prepare normally, and enjoy the fresh clean taste of your fruits and vegetables!

8. **SPRAYER application of READY TO USE product for freshness enhancement.**

- A. Do NOT dilute product in sprayer.
- B. Rinse produce under running water to remove loose dust and dirt.
- C. Hold produce over a bowl, and spray all surfaces with **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!TM**, letting excess drip into bowl.
- D. Rub or scrub surfaces of produce to remove stubborn dirt.
- E. Rinse and rewet if necessary, and place produce in bowl or on plate and let sit for at least two (2) minutes (longer does not hurt) to give **CLEANPLANTSHAPPYPLANTS Fresh-N Veggie Bath!TM** time to lift and encapsulate any hydrocarbon-based contaminants.
- F. Remove produce from bowl or plate and rewet surfaces.
- G. If STORING, DO NOT RINSE. Let air dry and store at room temperature. (Refrigeration is not usually necessary for freshness enhancement. Refrigeration shortly before eating can be a flavor enhancer by making produce crisper. However, long term refrigeration will typically compromise the flavors of fruits and vegetables.)