



Cleaning and Detoxifying Solution for Vegetables & Fruits

Sabji Wash removes pesticide residue, fungicide residue, bacteria, pathogens, sand, oils, wax, dirt, grime etc. present on the surface of vegetables, fruits & milk bags which are impossible to wash through water alone.

Use daily to wash vegetables and fruits before consuming them to avoid unwanted diseases caused by surface contaminants

Method of use:

- 1. Mix 10ml of Sabjiwash in 4 ltr. of plain water.
- Soak the vegetables or fruits in the prepared solution for one minute. Then rub individual piece thoroughly with hand dipped within the solution.
- Transfer the soaked vegetables/fruits into a strainer & wash thoroughly under running tap water.
- 4. Vegetables/fruits are now squeaky clean and ready to be consumed.

Ingredients: Sodium Oleate, Sugar Alcohol Emulsifier

Instruction: Wash Vegetables & Fruits with Sabjiwash before cutting/chopping them. Do not wash Mushroom with Sabjiwash.

A Product of

UniWAL

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M.R.P. ₹ 175/- (inclusive of tax)

Net Volume 500 ml.

Best for use before 12 months.

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