



langloiscompany.com

PRODUCT

WHITEN-ALL (Anti-Oxidant) #363

FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

DESCRIPTION

This fine product was designed to help slow oxidation process in fruits and vegetables. This product is not a food coloring agent or a bleaching agent. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

6/4 lb. Case (Each case has 6 - 4 lb. Jars)

PREPARATION

Dissolve 2 - 5 tablespoons of Whiten-All into one gallon of cold water. Stir until completely dissolved. Fruits or Vegetables can be soaked in the solution, or the solution can be poured into a spray bottle and sprayed on to fruits and vegetables.

YIELD

One 4 lb. jar of Whiten-All will treat approximately 100 to 150 lbs. of food.

USES

Use a solution of Whiten-All and cold water to treat fruits and vegetables and help slow the oxidizing process.

INGREDIENTS

Citric Acid, Sodium Acid Pyrophosphate, Dextrose, Salt, Sodium Bicarbonate, Sodium Erythorbate, Sodium Aluminosilicate (anti-caking), mineral oil.

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1 tsp (6g)	
Amount Per Serving	
Calories 10	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 720mg	30%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%
Vitamin K 0%	• Folate 0%

*Percent Daily Values are based on a 2,000 calorie diet.