

Veggie and Fruit Scrub Cloth

Item #: 307010

PROBLEM : Many growers subject produce to a toxic treatment to protect it from pests and fungal attack. Sometimes produce is also coated with a wax or oily substance to prevent decay and preserve quality and appearance during transportation. But this waxy layer can also have the unwanted effect of trapping undesirable dirt and debris.

SOLUTION : Make sure your fresh fruits and vegetables are free of dirt, waxes and debris on their surfaces. Wash them well with plenty of fresh, running water and use the Veggie and Fruit Scrub Cloth to ensure that they deliver nothing but the good nutrition and taste you and your family deserve.



Description:

The two-sided cloth is perfect for scrubbing and polishing fruit and veggies. Use the rough side for scrubbing and the smooth side for polishing. This cloth is highly effective for removing dirt, waxes and debris.

32cm x 32cm / 12.6" x 12.6"

Key Features:

- Rough side for scrubbing away dirt and pesticide residue
- Smooth side for drying and polishing to a beautiful shine
- Chemical-free cleaning
- No paper towels to contribute to landfills

Key Benefits:

- The cloth is very durable and can be used over and over again, saving you money.
- Provides for clean produce, which tastes better
- Clean produce is healthier for your family; it's what nature intended for the body.

How to Use:

- Wash and wipe all produce, even if it will be peeled. This way, you prevent contaminating the flesh of the produce as you remove the skin.
- Use the rough side of the cloth for thicker-skinned fruits and vegetables, like apples, carrots and potatoes.
- Use the soft side to dry and polish softer-skinned fruits and vegetables, such as tomatoes, lettuce and grapes.
- Great for lunch bags, to take to the office, to keep in the kitchen and to take on picnics for handy access to cleaner produce.
- Slightly dirty Veggie and Fruit Scrub Cloths can be washed with Norwex Dishwashing Liquid under warm running water and used again before laundering.
- Cloths that have been used heavily should be laundered using Norwex Ultra Power Plus™, which contains no fillers, after each use.
- Do not use bleach, fabric softeners or dryer sheets when laundering.
- Rinse thoroughly after washing and air or machine dry.

Demo Tips:

- Pass a couple of large carrots to guests and let them take turns using a wet Veggie and Fruit Scrub Cloth to scrub them. Point out how the rough side of the cloth removes residue and dirt.
- Mention that even organic foods are often waxed, and many hands touch them before they are brought into the home. Mention that using the Veggie and Fruit Scrub Cloth helps ensure their families are getting nothing but the good nutrition they deserve.

Did You Know?

- The Environmental Working Group (EWG) Dirty Dozen Plus™ list of fruits and vegetables with the most pesticide residues includes: apples, celery, cherry tomatoes, cucumbers, grapes, hot peppers, imported nectarines, peaches, potatoes, spinach (including kale and collard greens), strawberries and sweet bell peppers. The EWG suggests buying organic for these items. We say, "Even so, use your Fruit and Veggie Scrub Cloth!"
- Watermelon and cantaloupe should always be washed before cutting them. If not, the knife blade may bring germs and bacteria from the surface down into the flesh of the fruit when they are cut.

COMPLEMENTARY PRODUCTS

- Fridge So Fresh
- All-Purpose Kitchen Cloth

