



Shell Shower ~Vegetable Wash~



Washing vegetables means

1. Pesticides Removal
2. Disinfection
3. Enhanced Preservation
4. Environmental consideration

Removes pesticides and bacteria from vegetables and fruits restoring their natural flavor.



Shell Shower ~Vegetable Wash~

A vegetable wash made from 100% natural ingredients.

Features

Pesticide Removal

Shell Shower becomes a highly alkaline solution when dissolved in water, stripping off spreading agents, removing pesticides and wax.

Disinfection

The strong alkaline cleaning power of Shell Shower eliminates foodborne pathogens such as common bacteria, E. coli, Salmonella, Bacillus subtilis, and Staphylococcus aureus from vegetables and fruits.

Enhanced Preservation

The antibacterial effect of Shell Shower inhibits bacterial growth, delaying spoilage. Additionally, by removing pesticides and wax, it further prevents the proliferation of spoilage bacteria, thus extending the shelf life and maintaining the freshness of vegetables and fruits for longer periods.

Environmental Consideration

The Shell Shower solution is made from 100% natural ingredients, making it safe to pour down the kitchen drain after use. It also helps disinfect the kitchen sink.

* Shell Shower is safe to use without causing chemical burns and is harmless if ingested."

How to use

1. Add about 1g of Shell Shower to 1 liter of water and stir lightly to make a solution.
2. Soak vegetables and fruits into the solution for 5 to 10 minutes. Dirt will dissolve, and the solution will become a cloudy or oily film will become on the surface.
3. Rinse thoroughly before eating.



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