


Veggie and Fruit Scrub Cloth

Scrub away dirt, waxes and debris from fresh fruit and veggies. This two-sided cloth has a rough side for scrubbing and a smooth side for polishing.

Item #:  Green-721003
32 cm x 32 cm / 12.6" x 12.6"



The problem

Many growers subject produce to a toxic treatment to protect it from fungal attack and other pests. 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.

Norwex 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.

Why it's better

- Chemical-free cleaning
- No paper towels to contribute to landfills
- Made from 70% recycled microfiber yarn
- BacLock®, our exclusive micro silver agent, protects the cloth by inhibiting odor in the cloth, which means it's ready to use again and again

What your customers will love

- Rough side for scrubbing away dirt and pesticide residue
- Smooth side for drying and polishing to a beautiful shine
- Provides for clean produce, which tastes better
- Clean produce is healthier for your family; it's what nature intended for the body
- The cloth is very durable and can be used over and over again, saving you money

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
- Between uses, wash with Dish Soap, rinse well and allow to dry

Caring for microfiber

Wash dirty microfiber with a Norwex laundry detergent and avoid bleach, fabric softeners and dryer sheets. *For complete instructions, please visit www.norwex.com/microfiber-care-use.*


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

Did you know

- The Environmental Working Group (EWG) Dirty Dozen Plus™ list of fruits and vegetables with the most pesticide residues includes: strawberries, apples, nectarines, peaches, celery, grapes, cherries, spinach, tomatoes, sweet bell peppers, cherry tomatoes and cucumbers, as well as hot peppers, kale and collard greens. The EWG suggests buying organic for these items. We say, "Even so, use your Veggie and Fruit Scrub Cloth!"

(continued on next page)

 BacLock® is an antimicrobial agent solely intended to protect the product by inhibiting growth of odor-causing bacteria, mold and mildew on the product surface. This product does not protect users against foodborne bacteria or disease-causing pathogens. Between uses, wash this product with Dish Soap and rinse well.



All Norwex Microfiber products carry a two-year warranty. Please visit www.norwex.com/product-guarantee for complete details.

Veggie and Fruit Scrub Cloth *(cont.)*

- 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

- Fresh Produce Wash
- Reusable Produce Bags
- Cutting Board
- Silicone Food Storage Containers
- Stretchy Silicone Lids
- Stainless Steel Drinking Straws and Bag