

## MFC® GREEN

### AUTOMATIC MILK FROTHER CLEANER

#### KILLS ALL COMMON BACTERIA ASSOCIATED WITH MILK

Independent laboratory testing shows Cafetto MFC® Green kills 99.999% of E-Coli, Salmonella, Listeria and Enterococcus when used in accordance with instructions.

#### HIGH PERFORMANCE

Provides excellent milk fat removal along with descaling of automatic milk frothers. MFC® Green also leaves no trace of odour after rinsing.

#### CERTIFIED FOR ORGANIC USE

MFC® Green is registered by Australian Certified Organic (ACO) as an allowed input in organic systems. MFC® Green is free from phosphate and Genetically Modified Organisms.

#### SAFE FOR YOU AND YOUR MACHINE

Safe for all machine parts, MFC® Green is listed with NSF. It has been tested, evaluated and passed the most stringent toxicology and corrosivity standards. The ingredients and formulation of the products that are NSF certified are safe, leave no harmful residues and do not cause corrosion within the coffee machine.

#### HOW TO USE

- Slightly loosen the cap over the measuring reservoir.
- Squeeze the bottle until reservoir measures 50ml, remove cap and pour from the reservoir.

#### CLEANING THE MILK FROTHER

- Add 50ml of MFC® Green to 1 Litre of warmwater in a cleaning container. Ensure you replace the cap and seal tightly after pouring the required dose.
- Insert the milk frother suction tube into the solution.
- Run the entire solution through the frother.
- Repeat the above procedure with 1 Litre of clean water to rinse all the components thoroughly.

Do not mix with other chemicals.

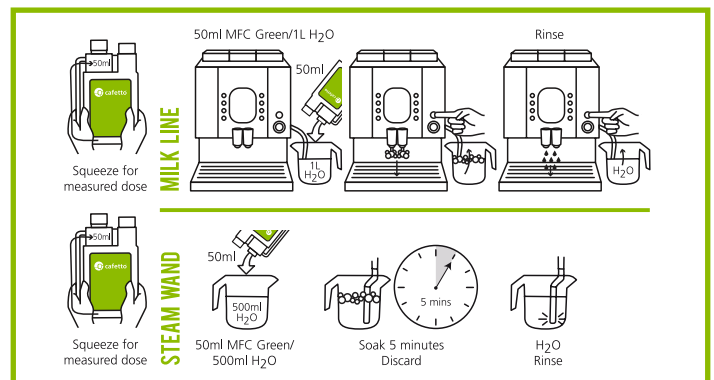


#### PRODUCT CERTIFICATIONS



#### RAPIDLY BIODEGRADABLE

All ingredients are all rapidly biodegradable meeting international standards.



PRODUCT	TYPE OF UNIT PACK	NET UNIT WEIGHT	# OF APPLICATIONS PER UNIT	# OF UNITS PER CASE	PRODUCT CODE / INDIVIDUAL	PRODUCT CODE / CASE
MFC® Green	Chamber Bottle	1L (33.82 fl oz)	20	6	E27874	E27885

MFC® is a registered trademark of Cafetto Pty Ltd.