

Frugie Wash™ and Frugie Spray™

More and more American consumers are now realizing the value of including more fresh fruits and vegetables in their diets. Besides being good for you, fresh produce is easy to prepare and is relatively inexpensive, not to mention good to eat. However, due to the widespread use of pesticides in commercial agriculture, much of the domestic and imported fruits and vegetables we consume may be contaminated with toxic residues or dangerous pesticides and other chemicals.



As the volume of pesticides and other chemicals applied to the food supply has increased (ten fold over the last 50 years), so has concern over the effects these chemicals may be having on health. For example, an Environmental Protection Agency study evaluating as many as 29 different environmental problems ranked only worker exposure to chemicals and indoor radon ahead of pesticides in foods as posing greater risk of cancer. In addition, a 1987 National Academy of Sciences report estimated that the risks from cancer-causing pesticides in food may be responsible for as many as one million additional U.S. cancer cases over a lifetime. It is particularly disturbing to know that children are especially at risk to the harmful effects of pesticides since children consume more pesticides per pound of overall body weight than adults.

Despite government measures taken to monitor food safety, much of the produce we consume may still contain harmful levels of pesticides' residues. Standards for food safety leave much to be desired when one considers that food is not tested for even half of the pesticides that could be present, most foods that contain unacceptable pesticide residues reach the market anyway, and data on the long-term health effects for many pesticides is still unknown.

Pesticide contamination of our food supply is a serious problem. There is no way to identify if fruits and vegetables are tainted with pesticides residues just by looking at them. However, there are steps that can be taken to help limit one's exposure to pesticides in produce. For example, start a garden of your own, buy certified organic produce, buy only products that are in season and preferably domestically grown, and of course, wash all produce as thoroughly as possible.

To aid in the function of effectively cleaning produce, Wysong offers a unique fruit and vegetable cleanser of special merit. Frugie Wash™ is intended to thoroughly clean produce, and to help remove surface pesticide residues that may present a hazard to health. Frugie Wash™ is made from complete all-natural ingredients which clean safely and effectively, rinse completely, provide antibacterial and germicidal protection, and actually keep fruits and vegetables fresher and crisper longer. Its unique combination of ingredients provides safer, more effective cleaning action than either water or typical detergent soaps.

Wysong Frugie Wash™ contains a simplified array of pure, safe, unique ingredients which include purified catalyst-activated water, protein-fatty acid condensate, lecithin, food grade hydrogen peroxide, citric acid, ascorbic acid, and lemon juice. The net result is a mild, natural formulation that cleans gently, penetrates and removes surface residues and soil, rinses away completely, and naturally protects against microorganisms that may cause premature spoilage. Frugie Wash™ also benefits fruits and vegetables by helping them to stay crisp and fresh during storage.

Frugie Wash is available in both a 16 oz. spray bottle solution and in a 16 oz. concentrate solution that makes sixteen 16 oz. spray bottles. The spray can simply be sprayed directly onto produce, which should then be scrubbed (depending on the item), and properly rinsed. The concentrate formula is designed to be diluted into water as directed. Fruits and vegetables can then soak in solution for a few minutes or longer before being rinsed with water.