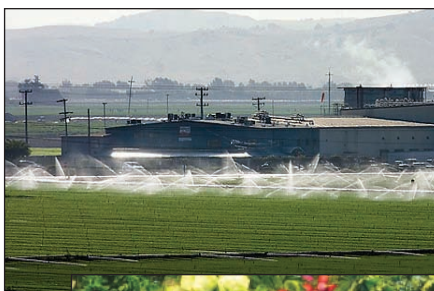


Fresh Produce



STERILEX[®]






Products for *Fresh Produce*



© Photographer: Sasha Davas

STERILEX *EPA Registered
Biocides and Disinfectants
Are Available in
Powder or Liquid*

STERILEX products are proven to prevent microbial outbreaks and increase shelf life.

-  CDC estimates that, in the 1990's, at least 12 percent of foodborne-outbreak-associated illnesses were linked to fresh produce items.
-  Following the recent outbreak of *E. coli* in spinach, the US FDA will soon mandate a comprehensive risk management plan for the fresh produce industry.
-  Pathogens such as *E. coli* and *Listeria monocytogenes* live in biofilm and contaminate fresh produce.
-  Conventional disinfectants do not remove biofilm – prevent a costly outbreak by using products that have the ability to *penetrate and remove biofilm*.
-  Good Manufacturing Practices (GMP) include the cleaning and sanitation of fresh produce processing equipment.



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