



## Information Sheet for Fresh-Cut Produce

**Read product label and technical bulletin—this information is intended only to explain instructions in the label and technical bulletin and is not a substitute. It is a violation of federal law to use this product in a manner inconsistent with the labeling.**

### **Selectrocide for Fresh-Cut Produce**

Selectrocide™ chlorine dioxide is a highly effective antimicrobial even at very low concentrations, which makes it an ideal treatment for fresh-cut fruits and vegetables. The fresh-cut product you sell will never be any better than on the day it was picked. One of the goals of treating fresh-cut or whole fruits and vegetables is to reduce or eliminate bacteria, yeast and mold that can reduce shelf life and diminish freshness of the product without affecting taste, color and quality.

Many companies make product claims for increased shelf life, lower microbial levels, and better-tasting produce. How do you sort through the sales talk, claims and facts?

### **To be sure, you have to test for yourself.**

It's the only way! Compare treatment protocols with and without Selectrocide by measuring the bacteria, mold and yeast levels and assessing taste and shelf life. Selective Micro® believes you are the only one who can determine if Selectrocide is the best choice as an antimicrobial wash to treat your produce.

Selectrocide™ can be used as a direct replacement for your existing wash, but at lower concentrations without modifying other steps in your processing protocol. Consequently, comparing Selectrocide's chlorine dioxide to your current antimicrobial wash is straightforward.

#### **STANDARD PROCESSING**

1. Make a run of a representative sampling of fruits and vegetables using in-place processing protocols and your antimicrobial of choice at the usual concentration and contact time.

2. Immediately assay yeast, mold, coliform and aerobic plate counts.
3. At predetermined intervals (days 1, 6, 10, and 15 for example), assay again for yeast, mold, coliform, and aerobic plate counts, and conduct organoleptic assessments.

**PROCESSING USING SELECTROCIDE**

4. Using the same representative sampling of fruits and vegetables and using existing processing protocols, repeat the processing run substituting Selectroicide at 10 ppm at one minute contact time (spray or dip) for your present antimicrobial, ensuring that residual water concentration does not exceed 3 ppm.
5. At same intervals, determine colony counts and conduct organoleptic assessments.

**SIDE-BY-SIDE ASSESSMENT**

6. Compare results.

That’s all there is to it. The test results will demonstrate which product offers the lowest microbial counts and longest shelf life as well as ensures the most appealing and best-tasting produce. If the results of your test are as compelling as we expect, then we can make specific additional recommendations to improve the results further. In addition, using other products from the Selective Micro product line, we can show how you can reduce water use, treat raw agricultural products in your food processing facility, and sanitize cutting boards, walls floors, & floor drains—everything you need to maintain the highest levels of cleanliness to produce the highest-quality, longest-lasting fresh-cut products.

Selectroicide products, both those designed specifically for fresh-cut produce applications and those designed for antimicrobial claims on hard, non-porous surfaces, generate a 500-ppm solution that is diluted in turn to the application-specific concentration. The recommended dilutions and use concentrations are as follows:

Product	Target Surfaces	Use	Target Micro-Organisms	Concentration / dilution
<b>Selectroicide™A-15</b>	<b><i>Fresh-Cut Produce</i></b>	<b><i>Antimicrobial</i></b>	<b>Spoilage organisms</b>	<b>up to 10-ppm (50:1 dilution)</b>
Selectroicide™12G	Hard, Food Contact	Sanitizing	Public health-related*	5-ppm (100:1 dilution)
Selectroicide™12G	Hard, Non-Food Contact	Sanitizing	Public health-related*	20-ppm (25:1 dilution)
Selectroicide™12G	Hard	Disinfecting	Public health-related*	100-ppm (10:1 dilution)
Selectroicide™12G	Raw Agricultural Products**	Antimicrobial	Spoilage organisms	up to 5-ppm (100:1 dilution)

\*Product label lists specific organisms

\*\*For use in food processing facilities only.

Call us and we’ll provide samples, set up a trial, and offer technical advice on how to use and apply Selective Micro’s family of chlorine dioxide-generating products in your processing facility.