

Highland Fresh Technologies Features

Selectroicide®

Highland Fresh Technologies is committed to providing products that enhance quality and reduce losses for fresh fruit and vegetable packers. In fulfilling this mission, Highland Fresh Technologies successfully introduced Selectroicide high-purity chlorine dioxide to the produce industry shortly after it was registered for use on fruits and vegetables with the U.S. Environmental Protection Agency in 2005. Utilizing our dependable patent pending application system, Selectroicide now delivers proven performance to a diverse cross-section of the fresh produce industry.



What is Selectroicide?

Selectroicide is a greater than 99% pure solution of chlorine dioxide in tap water. Selectroicide is produced by a patented sachet that generates a specific amount of chlorine dioxide when water is added. Selectroicide makes it possible to bring the proven antimicrobial performance advantages of high-purity chlorine dioxide to the produce industry.

Why wasn't chlorine dioxide available before?

Until the development of Selectroicide, chlorine dioxide applications were primarily limited to drinking water purification and the pulp and paper industry (slime removal), where it often replaced chlorine. Chlorine dioxide applications were limited because this water soluble gas has to be generated on site, which until recently required a significant capital investment in mechanical generation equipment that is cost prohibitive in many industries. Selectroicide requires only potable water to produce a high-purity chlorine dioxide at neutral pH without the disadvantages of other methods of generation.

What are the primary benefits of Selectroicide?

- Reduces the level of food spoilage microbes on fruit and vegetables
- Disinfects and sanitizes hard equipment surfaces, including food contact surfaces
- Does not produce unwanted by-products such as trihalomethanes (THMs)
- Highly effective at low use concentrations
- Effective across a broad pH range
- Compatible with most materials at approved use rates
- Easy to use and cost effective
- A power antimicrobial with proven performance against spoilage organisms in the produce industry

How do I use Selectroicide?

Highland Fresh Technologies recommends the use of Selectroicide as a direct, non-recovery spray to treat raw agricultural commodities in food processing facilities. It can also be used as an antimicrobial sanitizer or disinfectant for hard, non-porous surfaces, including food contact surfaces. Check the product label and technical bulletin for additional information on the proper uses of Selectroicide.



**For further information,
call Toll Free 1.888.395.5000 or visit
www.highlandfresh.net**