

Exciting News from Highland Fresh



news

Highland Fresh Technologies is excited to announce that we have added Jet-Oxide™, a powerful peracetic acid based sanitizer to our portfolio of value added products for your postharvest packing operations. Jet-Oxide™ offers produce packers a sanitizer option that can be applied directly to produce without the requirement of a potable water rinse after application. Thus, in applications where drying is crucial and extra rinse water may be problematic, Jet-Oxide™ is an ideal way to meet both sanitation and handling requirements. In addition, the USDA National Organic Program now allows the use of peracetic acid in produce washing, thus the addition of Jet-Oxide™ to our portfolio now allows Highland Fresh to offer a product that can fit into your organic process. Jet-Oxide™ is a registered material for use in organic agriculture as certified by the Washington State Department of Agriculture, a USDA accredited organic certification agency. The organic use patterns allowed include use in wash water and as a sanitizer on food contact surfaces.

Peracetic acid has been used in the food industry for many years, and is recognized as an effective alternative to chlorine bleach in applications in the produce industry. Key advantages include its effectiveness across a wide pH range, its effectiveness in hard water applications as both a sanitizer and de-scaler, and the lack of potentially harmful byproducts on produce, equipment, or in discharge solutions.

In pursuing our commitment to be a solutions leader in the produce industry, Highland Fresh Technologies, featuring its Selectocide® aqueous chlorine dioxide and Jet-Oxide™ peracetic acid, is now uniquely positioned to offer the only two non-hypochlorite (chlorine) sanitizer options approved by the Florida Department of Agriculture in the new tomato packing rules that go into effect in July 2008.

These products allow us to provide you a range of effective options if you are searching for a reliable alternative to chlorine in your packing or repack operation. Jet-Oxide™ can be used directly on fresh produce to reduce the level of spoilage organisms, and it can also be used to sanitize food contact equipment surfaces. You are not required to rinse produce or equipment after Jet-Oxide™ application.

Jet-Oxide™ is available in 5 gallon or 55 gallon drums to fit your operational needs. Contact Highland Fresh Technologies today to learn more about our Jet-Oxide™ and our other value added products that can help improve arrivals!

1-888-395-5000

www.highlandfresh.net

Jet-Oxide Benefits

benefits

- Effective sanitizer against spoilage organisms on produce
- Effective in hard water
- Effective across a broad pH range
- No rinse required on produce or food contact equipment surfaces
- No unwanted byproducts
- Breaks down into water and carbon dioxide
- EPA registered sanitizer

