

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 features Selectroicide high-purity chlorine dioxide for use in washing fresh produce to reduce spoilage and extend shelf-life. Utilizing our dependable 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.

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 powerful 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,
please call **863.797.7071**
or visit **www.highlandfresh.net**