



Announcing the new Selectrocide® 1G

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 Selectrocide® high-purity chlorine dioxide for use in sanitizing food processing equipment. Highland Fresh Technologies proudly presents the new Selectrocide® 1G, the same powerful sanitizer of Selectrocide 12G in a smaller package.

PRIMARY BENEFITS

- 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

The Power Duo for Cleaning and Sanitizing

FOAMING CLEANER CS 223

- Penetrates and removes fruit sugars and packing house grime.
- Non-hazardous and mild enough to use on any wettable surface.
- Reduces labor costs by cutting cleaning time.

AUTOMATED DILUTION STATION

- Heavy-duty stainless steel construction.
- Easy installation.
- Simple to use.
- Dual volume automated mixing.



Highland Fresh Technologies | 300 NW 4th Avenue, Mulberry, FL 33860
For further information, call 863-844-4213 or visit highlandfresh.net