



VORTEXX™ improves finished product quality at an eastern juice processing facility

PROBLEM:

A juice processor manufacturing freshly squeezed juice blends without preservatives wanted to increase product shelf life. Microbial control was critical because the plant distributed product within 24 hours.

SOLUTION:

Sodium hypochlorite used at 200 ppm was replaced with Vortexx at concentrations of 1300 ppm for environmental and filler (clean-in-place) sanitizing.

RESULTS:

Vortexx immediately provided control against yeast and mold improving finished product quality. The shelf life of the natural juice products was extended by over 30%. Vortexx was also less corrosive to the processing equipment.

