

# tsunami<sup>®</sup>

# 200

## PRODUCT DESCRIPTION

Tsunami<sup>®</sup> 200 is an antimicrobial food additive for reducing microbial contamination on processed fruit and vegetable surfaces. This product is to be used in processed fruit and vegetable flume and washing operations.

Tsunami 200 is not for use to control microorganisms in process water, on raw agricultural commodities, or on hard surfaces such as tanks, lines, or flume surfaces, or food processing equipment.

## BENEFITS

### Protects Product Quality

- Substantially reduces yeast, mold and bacteria contamination on processed fruit and vegetable surfaces, minimizing product spoilage and improving finished product quality.
- Low reactivity with organics and soils assures consistent dosage for microbial control.
- No pH control necessary – effective microbial control at acid to slightly alkaline pH.
- Broad applicability to all processed fruits and vegetables.

### Enhances Food Safety

- Significantly reduces the numbers of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella javiana* on processed fruit and vegetable surfaces.
- Tsunami 200 significantly reduces the numbers of *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella javiana* on processed fruit and vegetable surfaces that can occur through cross contamination during processing.

### Safer for Workers and the Environment

- Excellent solubility in water eliminates off-gassing concern and sophisticated devices needed to monitor inhalation exposure levels.
- Single product, ready to feed liquid; requires no precursor chemicals or on-site generation equipment.

### Improves Overall Plant Economics

- Eliminates need for generation equipment, precursor chemicals, and maintenance.
- Reduced labor and chemical costs.