



Tsunami® 100

PRODUCT DESCRIPTION Tsunami® 100 is an EPA registered antimicrobial water additive for pathogen* reduction in fruit and vegetable processing water. Tsunami 100 is recommended for use in the process waters of post harvest, fresh cut and processed fruits and vegetables in both batch and continuous operations. Tsunami 100 is also registered for use in spraying or dipping fruits and vegetables to control microbial growth that causes decay or spoilage on the surface of produce.

Tsunami 100 may be used as a water additive in fruit and vegetable processing water on products labeled as organic in food processing facilities on both raw agricultural commodities and on fruits and vegetables that will be further processed.

Tsunami 100 is not for use to control microorganisms on hard surfaces such as tanks, lines, or flume surfaces or food processing equipment.

Used as directed, Tsunami 100 reduces 99.9% of the pathogens *Escherichia coli* O157:H7*, *Listeria monocytogenes** and *Salmonella enterica** in fruit and vegetable processing waters. Tsunami 100 also provides control of spoilage and decay causing non-public health organisms present in processing waters and on the surface of post-harvest, fresh-cut and processed fruits and vegetables.

BENEFITS Promotes Quality Assurance

- ▲ Low reactivity with organics and soils assures consistent dosage is available for microbial control.
- ▲ Successfully applied in all major processing steps including multi-stage flumes, chill tanks, coolers and various washing equipment in fresh cut, post harvest and further processed facilities.
- ▲ Tsunami is OMRI certified for organic production.
- ▲ No pH control necessary - effective microbial control at acid to slightly alkaline pH.
- ▲ Broad applicability to all vegetables and fruits, both whole and cut.
- ▲ No rinse required.

Environmental Implications

- ▲ Single product, ready-to-feed liquid; requires no precursor chemicals or on-site generation equipment.
- ▲ Rapidly breaks down after use into water, oxygen and acetic acid.

Enhances Overall Plant Economics

- ▲ Eliminates need for generation equipment, precursor chemicals and maintenance.
- ▲ Reduced labor, water and chemical costs.
- ▲ Controls fruit and vegetable surface microbial activity so product spoilage is minimized and shelf life is enhanced.