Tsunami™ 100 helped a Southern fresh-cut processor extend shelf-life on fresh-cut greens.

**CHALLENGE**

The processor was using acidified chlorine in their flume waters at 20 ppm active chlorine and pH of 6.7 and was seeking to extend the shelf-life of their product.

**SOLUTION**

Replace acidified chlorine with Tsunami 100 in the flume waters.

**RESULTS**

<table>
<thead>
<tr>
<th><strong>REDUCED MICROBIAL POPULATIONS</strong></th>
<th>SHELF-LIFE INCREASE with Tsunami 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>35%</td>
<td>12%</td>
</tr>
<tr>
<td>for Collards &amp; Kale</td>
<td>for Turnip &amp; Mustard Greens</td>
</tr>
</tbody>
</table>

**Fresh-Cut Greens – Shelf-Life Extension**

- **35%** of shelf-life increase for Collards & Kale
- **12%** of shelf-life increase for Turnip & Mustard Greens
- **+7-8 DAYS** of shelf-life for Kale
- **+1-2 DAYS** of shelf-life for Turnip & Mustard

To find out more, contact your Ecolab representative or call 1-800-392-3392.