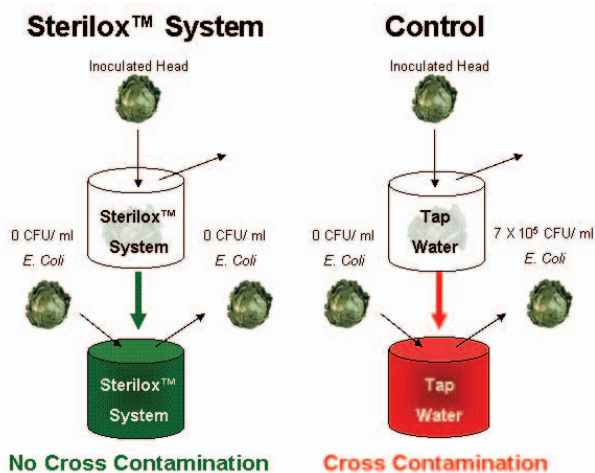


SAFER CRISPING WITH THE STERILOX™ SYSTEM

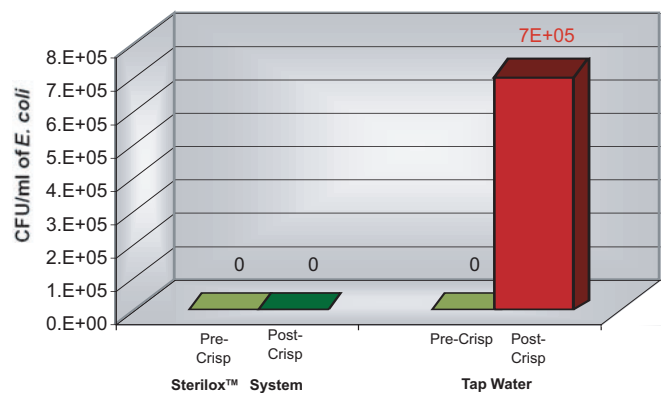
Crisping produce is critical to providing consumers the freshest produce possible; however, cross-contamination is always a concern. The Sterilox™ system eliminates cross-contamination from the crisping process; providing retailers the confidence that the fresh produce they are offering and their customers are consuming is the safest and freshest produce available.

CROSS-CONTAMINATION STUDY



Source: Study performed by an independent laboratory

RESULTS CONFIRM PERFORMANCE



- Crisping with the Sterilox™ system prevents cross-contamination (0.0 CFU/ml pickup)
- Crisping with tap water can cause significant cross-contamination (7 x 10⁵ CFU/ml pickup)

VALUE FOR YOU AND YOUR CUSTOMERS

Employ the Sterilox™ system in your crisping program to maintain that harvest fresh appeal consumers demand.

- Eliminates cross-contamination from harmful bacteria and spoilage organisms
- Improves profitability by reducing shrink
- Provides your customers with a consistent, positive eating experience
- Enhances department and store image by re-hydrating product to it's peak freshness
- Spend more time with customers by reducing case cleaning and rework

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