



PURE CONTROL® IS PURE GENIUS

PROCESSING FRESH BERRIES

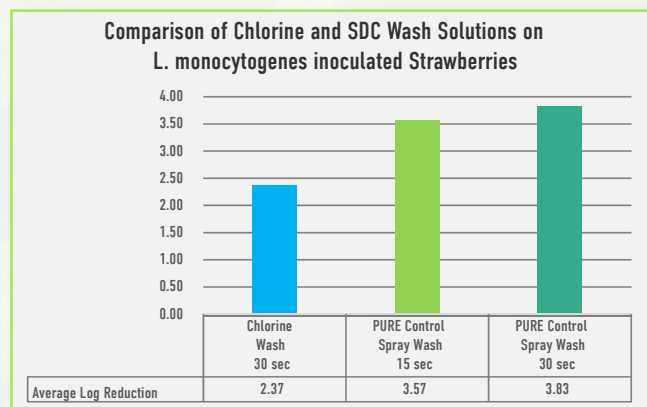
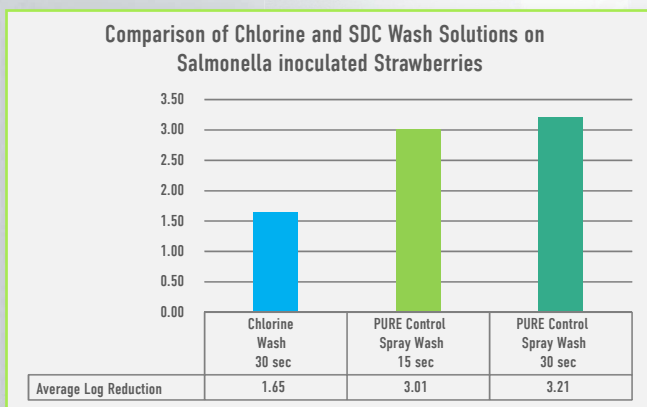
Berries are washed with an antimicrobial solution during processing to reduce microorganisms in the final product. Using traditional chemistries, it can be challenging for processors to find the right balance between efficacy and maintaining product quality.

PURE Control® offers greater reductions than traditional chemistries without changing the quality or taste of the fruit.



CASE STUDY

This study compared the log reductions of *Salmonella* and *Listeria* on inoculated strawberries treated with a standard chlorine dip and a PURE Control spray wash.



Preventing the smallest things from damaging your biggest asset...your brand!



FOR CONSULTATION AND EVALUATION, CALL 619.596.8600 OR EMAIL SALES@PUREBIO.COM

