

What is First Step?

The First Step line of products are antimicrobial pre-washes for whole fruit, vegetables and leafy greens, used as an alternative to chlorine washes.

What is First Step comprised of?

First Step is based on a combination of organic acids and hydrogen peroxide.

What produce items are First Step effective on?

Commercially successful as a pre-wash for baby carrots, baby corn, cantaloupe, whole peeled onions, scallions, green garlic, watercress, blueberries and many other whole produce items are currently being tested.

How is First Step packaged and what is the shelf-life?

First Step is offered in both liquid and dry formulas. When stored properly, dry formulations are expected to have a 3 year shelf-life. The liquid formulations should offer a one year shelf-life.

How is First Step applied?

Dipping system or flume with good agitation throughout.

Does First Step affect the taste of the produce?

No, it does not impart any aftertaste.

What concentration level should I use to treat my whole produce?

Quantities of First Step will vary depending on the type/variety of produce being washed and the water source. We can develop specific protocols based on your requirements.

What factors can affect the end results when using First Step?

- Insufficient agitation
- Improper concentration
- Improper pH

What pathogens are First Step products effective against?

First Step+ 10 has been experimentally-evaluated by the USDA and has shown a 99.999% or greater reduction against pathogenic bacteria such as:

- • Listeria monocytogene
- • Salmonella enterica
- • E. coli O157:H7

