

### **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.

### **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:H