

FRESHLIGHT™

UV Liquid Disinfection



Freshlight extends the life of a variety of liquids by utilizing advanced **ultraviolet technology**. Using a patented design, Freshlight continuously disinfects liquids, achieving a microbial reduction of up to 99.9%. Freshlight has been used by processors around the world to treat brines, marinades, fruit juices, and process water.

KEY BENEFITS

- ▶ Reduce waste and increase safety
- ▶ Disinfect fruit juices
- ▶ Extend useful life of brines and marinades
- ▶ Easy-to-maintain design



ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.

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