

# POSTHARVEST TREATMENT FACTSHEETS

## WATER SANITATION – TIP BATH/SPRAY

Available actives	Concentration	pH of mixture	ORP	Exposure time	Key points
<b>Calcium hypochlorite (Chlorine; Ca(ClO<sub>2</sub>))</b>	150 – 200 ppm total chlorine <b>75 – 100 ppm free chlorine</b> (e.g. 680 g/kg formulation = 300 g / 1000 L)	6,5 – 7,5	> 800 mV	2 min	<ul style="list-style-type: none"> <li>Always use registered, food grade chlorine. NEVER pool chlorine.</li> <li>Pre-dissolve granules in lukewarm water.</li> </ul>
<b>Peracetic acid (PAA)</b>	140 - 420 ppm 0,1 – 0,4%, depending on formulation	3,0 – 8,0	N/A	1-2 min	<ul style="list-style-type: none"> <li>Fruit must be dried soon after treatment. Extended wetting will lead to chemical burn.</li> <li>Concentration must be measured and managed to avoid burn.</li> </ul>
<b>Chlorine dioxide (ClO<sub>2</sub>)</b>	Please consult with the supplier, differs for each system	5,0 – 7,5	≥ 670 mV	2 min	<ul style="list-style-type: none"> <li>An automatic dosing system is a necessity when using chlorine dioxide.</li> </ul>
<b>Ozone (O<sub>3</sub>)</b>	Pre-determined by supplier's application	N/A	N/A	15 s	<ul style="list-style-type: none"> <li>The efficacy is dependent on each unique packhouse e.g. air flow.</li> <li>Ozone is flighty so only some systems will achieve sanitation before breaking down to oxygen and water.</li> </ul>
<b>Clove Oil</b>	2000 ppm (e.g. 10% formulation = 20 L / 1000 L)	5 - 8	N/A	<3 min	<ul style="list-style-type: none"> <li>Fruit must be dried soon after treatment. Extended wetting will lead to chemical burn.</li> </ul>

## ALWAYS REFER TO PRODUCT LABELS

### IMPORTANT NOTES:

- Some sanitation (disinfectant) products are incompatible with fungicides or other sanitation products. Always check the compatibility before use.
- Pre-sort and remove decayed/injured fruit to reduce pressure on the system and prevent the spread of disease.
- Replace recirculating mixtures when dirty.

**For assistance or to suggest edits to the factsheets, please contact CRI**