



FOOD PROCESSING

## FRUITS AND VEGETABLE WASHING

### Application of CHLORITAB In Fruits & Vegetable Washing.

The science of water disinfection is still a relatively new field for the tree fruit industry, as the widespread use of water disinfectants in this marketplace has only been occurring over the past couple of decades.

Likewise, the initiation of the use of chlorine in apple and pear dump tanks about 20 years ago resulted in a dramatic reduction in fruit decay. Use of chlorine for tree fruit sanitation started around 30 years back. Where in Apple washing was the first application where in chlorine was used for fruit sanitation. Science as well as technology has come a long way since then and there are several new product and technologies available today.

World has realised limitations as well as harmful effects because of use of currently employed technologies.

#### USE OF CHLORINE DIOXIDE RECOMMENDED.

We are proposing use of CHLORITAB as an alternative to currently used methods which use chlorinated products.

CHLORITAB - can be simply added in the dump tank or hold up tank used for washing the fruits & vegetable. It will reduce the micro flour and any other fungal contamination. CHLORITAB due to its oxidising biocidal property will also reduce the residual insecticide, pesticide on fruits and vegetables.

#### Recommended dose rates

- 1 g for 5 litre of water.
- 5 g for 30 litre of water.
- 10 g for 60 litre of water.
- 20 g for 90 litre of water.

