

POSTHARVEST TREATMENT FACTSHEETS

WATER SANITATION – TIP BATH/SPRAY

Available actives	Concentration	pH of mixture	ORP	Exposure time	Key points
Calcium hypochlorite (Chlorine; Ca(ClO₂))	150 – 200 ppm total chlorine 75 – 100 ppm free chlorine (e.g. 680 g/kg formulation = 300 g / 1000 L)	6,5 – 7,5	> 800 mV	2 min	<ul style="list-style-type: none"> Always use registered, food grade chlorine. NEVER pool chlorine. Pre-dissolve granules in lukewarm water.
Peracetic acid (PAA)	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"> Fruit must be dried soon after treatment. Extended wetting will lead to chemical burn. Concentration must be measured and managed to avoid burn.
Chlorine dioxide (ClO₂)	Please consult with the supplier, differs for each system	5,0 – 7,5	≥ 670 mV	2 min	<ul style="list-style-type: none"> An automatic dosing system is a necessity when using chlorine dioxide.
Ozone (O₃)	Pre-determined by supplier's application	N/A	N/A	15 s	<ul style="list-style-type: none"> The efficacy is dependent on each unique packhouse e.g. air flow. Ozone is flighty so only some systems will achieve sanitation before breaking down to oxygen and water.
Clove Oil	2000 ppm (e.g. 10% formulation = 20 L / 1000 L)	5 - 8	N/A	<3 min	<ul style="list-style-type: none"> Fruit must be dried soon after treatment. Extended wetting will lead to chemical burn.

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