

## **FOGGING OF POTATOES IN STORAGE (NOT APPROVED FOR USE IN CALIFORNIA)**

### General Information

StorOx 2.0 works best when diluted with water with minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. StorOx 2.0 will readily mix with clean, neutral water and does not require agitation.

StorOx 2.0 concentrate should not be combined or mixed with any other pesticide concentrates.

### Limitations, Restrictions, and Exceptions

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For potatoes in storage apply StorOx 2.0 by fogging to prevent/control the growth of non-public health organisms that cause spoilage and/or decay of potatoes, using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, cover any metal equipment or controls inside the storage or plenum chamber that might be sensitive to hydrogen peroxide and/or peracetic acid.
2. Vacate all personnel from the room prior to fogging.
3. Use 0.64–1.28 fl. oz. per ton of potatoes (13.3–26.6 fl. oz. per 1,000 cu. ft. of potatoes or 2.5–5.0 gallons per 10,000 CWT of potatoes).
4. Mix the product concentrate with water at 1:1–1:5 ratios and apply it as a fog directly into the plenum while running the fan(s) at low speed. To improve fog distribution, a carrier solution that is compatible with StorOx 2.0 solution and approved for use on potatoes may be added as per recommendations of fogging equipment manufacturer.
5. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.
6. Make first fog application immediately after potatoes get into storage (within 5–7

days of storage) and repeat applications as necessary once every month while potatoes are in storage.

Method

[Fogging](#)

Timings

[Fogging](#)