

## **FRUIT AND VEGETABLE WASHING**

### Limitations, Restrictions, and Exceptions

FRUIT & VEGETABLE WASHING - Thoroughly clean all fruits and vegetables in a wash tank.

Thoroughly mix 7.5 oz. of this product in 200 gallons of water to make a sanitizing solution of 25 ppm available chlorine. After draining the tank, submerge fruit or vegetables for 2 minutes in a second wash tank containing the recirculating sanitizing solution. Spray rinse vegetables with the sanitizing solution prior to packaging. Rinse fruit with potable water only prior to packaging.

### Method

[Spray](#)

### Rates

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### Timings

[Post-harvest](#)