

POST-HARVEST - CITRUS

General Information

DIRECTIONS FOR USE

1. Apply full strength to clean, dry fruit with a spray or drip system over brushes. Brushes should be rotating at 80 to 100 rpm.
2. Use 1 gallon (3.8 l) per 8,000 - 12,000 pounds (3600 - 5400 kg) fruit.
3. Dry with forced air and heat at 100° - 130°F (38° - 54°C) for 3 minutes.
4. Agitation is required when using a fungicide.

Method

[Spray](#)

Rates

[field_rates 0](#)

[field_rates 1](#)

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Timings

[Post-harvest](#)