

POST HARVEST TREATMENTS

General Information

DIRECTIONS FOR USE

CONTROL OF ALGAL, FUNGAL, AND BACTERIAL GROWTH IN PULP AND PAPER MILL SYSTEMS FOR FOOD AND NON-FOOD CONTACT PAPER

Proxitane WW -12 provides an effective means to treat various process waters for slime control. Dosage rates should be increased or decreased depending on control achieved.

Maximum usage rate must not exceed 2 lbs Proxitane WW-12 solution per ton (2000 lbs., dry basis) of pulp or paper produced.

Limitations, Restrictions, and Exceptions

POST HARVEST TREATMENTS

Use Proxitane WW-12 for the treatment of waters used in the handling, processing, packing or storage of raw fruits and vegetables. Proxitane WW-12 may also be used to control the growth of spoilage and decay causing bacterial and fungal diseases on post harvest fruits and vegetables. For post harvest applications, fruits and vegetables can be sprayed or submerged in the resulting solution for a minimum contact time of 45 seconds, followed by adequate draining.

Note: May cause bleaching of treated surfaces, test commodity if unsure.

Method

[Spray](#)

[Soak](#)

Timings

[Post-harvest](#)