

TREATMENT OF FRUIT AND VEGETABLE PROCESSING WATERS

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

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Use Proxitane WW -12 for the treatment of waters used in the processing of raw fruits and vegetables. Mix Proxitane WW -12 with water either batch-wise or continuously at a rate of 25.6 to 89.6 fl. oz. of Proxitane WW -12 solution to 1,000 gallons water. This is approximately equivalent to 24 to 85 ppm 100% peracetic acid in the use solution. The fruits and vegetables can be sprayed or submerged in the resulting solution for a minimum contact time of 45 seconds, followed by adequate draining. At this use dilution, Proxitane WW -12 will control the growth of spoilage and decay causing non-public health organisms in process waters and on the surface of fresh cut or post harvest fruits and vegetables. This product is not intended for control of any public health organisms on fruit and vegetable surfaces.

Method

[Spray](#)

[Soak](#)

Rates

[field rates 0](#)

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Timings

N. A.