

APPLICATION TO WASH WATER USED FOR CLEANING OF FRUITS AND VEGETABLES

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

APPLICATION DIRECTIONS

POST HARVEST APPLICATIONS

Use StorOx 2.0 to treat bacterial and fungal diseases in post-harvest waters, systems, equipment, structures and on agricultural commodities.

FOR TREATMENT OF FRUIT AND VEGETABLE SURFACES AND WASH OR PROCESS WATERS

Use StorOx 2.0 to control the growth of post-harvest spoilage and decay-causing bacterial and fungal plant pathogens on fruits and vegetables. Product can be added directly to the wash water or spray water used for cleaning of fruits and vegetables.

APPLICATION TO WASH WATER USED FOR CLEANING OF FRUITS AND VEGETABLES

Use StorOx 2.0 for the treatment of wash waters used for cleaning of fruits and vegetables. Mix StorOx 2.0 with water either batch-wise or continuously at a dilution rate of 1.5 to 5.4 fl. oz. for every 10 gallons of water (1:237-1:853). This will provide 26 to 93 ppm of peroxyacetic acid. Adjust dose as needed to maintain peroxyacetic acid concentrations. The fruits and vegetables can be submerged in the resulting solution for a minimum contact time of 30 seconds and up to 3.0 minutes, followed by adequate draining and drying to ensure no residual moisture is present on the surface of the produce prior to packing and/or storage.

Method

[Spray](#)

Timings

[Postharvest](#)