

FOGGING OF FRUITS AND VEGETABLES IN STORAGE (NOT APPROVED FOR USE IN CALIFORNIA)

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

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For fruits and vegetables in storage, apply StorOx 2.0 by fogging to prevent/control the growth of nonpublic health organisms that cause spoilage and/or decay, using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, cover any metal equipment or controls inside the storage that might be sensitive to hydrogen peroxide and/or peracetic acid.
2. Vacate all personnel from the room prior to fogging.
3. Mix the product concentrate with potable water at 1:220–1:275 ratio (0.46–0.58 fl. oz. per gallon of water) and apply it as a fog directly into the storage. Fog until even and sufficient distribution is achieved across all sections of the stored produce. To improve fog distribution, a carrier solution that is compatible with StorOx 2.0 solution and approved for use on produce may be added as per recommendations of fogging equipment manufacturer.
4. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.
5. Make first fog application immediately after produce get into storage (within 5–7 days of storage) using highest rate and repeat applications as necessary once every

15 days to a month using lower rate depending on how long the produce will be in storage.

Method

[Fogging](#)

Timings

[Soak](#)