Citrocide® Avocado System

A radical improvement for mould control and food safety of avocados

The Citrocide® Palta System is a new technology for hygienically washing avocados, a radical improvement in food safety. We have successfully turned the washing machine into a Critical Control Point; a barrier that prevents cross contamination and minimises the surface contamination of the avocado.

Citrocide® Palta System reduces the incidence of peduncular mould that grow on the peduncle of the fruit during storage and refrigerated transportation allowing companies to reach distant markets without post-harvest losses.
Productos Citrosol has developed the Citrocide® Avocado System to eliminate the microbiological contamination that the avocado can suffer from at the time of harvest, converting the washing into a Critical Point of Control.

So, what do we achieve with this innovative system?

1. Full complicity with the European (EU) regulations regarding residues of Chlorates and Trihalomethanes by avoiding the generation of such residues.
2. An important saving in H₂O, as the System recycles water during 3-5 days of use.
3. An improvement that allows your avocado to stand apart from the rest.

The Citrocide® System developed by Productos Citrosol represents a radical improvement in the industrial washing of Fruits & Vegetables (F&V) as it guarantees food safety with homogeneous results at an industrial level and allows a significant reduction of water consumption because it keeps the wash water free of fungi and bacteria at all times and allowing the recycling of the same in a safe and hygienic way, eliminating the risk of cross contamination and the formation of DBPs (Disinfection By Products) potentially harmful to human health.

**Other advantages of the Citrocide® Avocado System:**
- The Citrocide® Avocado System adapts to any F&V washing machine with minimal modifications.
- Citrocide® PC: peroxyacetic formulation, does NOT leave residues in the fruit and decomposes completely into water and vinegar.
- The Citrocide® Avocado system continuously monitors the level of [Citrocide®] and adjusts the dosage to always keep it within the optimum range.
- The Citrocide® system does not generate chlorates or other DBPs. Citrocide® PC is a peroxyacetic formulation that does not contain Chlorine.

This system is a guarantee of food safety as can be seen in these 3 bar charts that demonstrate the effectiveness of the system for the surface disinfection of the Hass avocado (studies carried out by CNTA-Peru in Chincha, August 2016).

- **Concentration of Citrocide PC**
  - The Citrocide® Avocado System automatically monitors and controls the concentration of Citrocide® PC in the wash water, maintaining the optimum dose at all times. Furthermore, the System is equipped with a program that allows you to record and transfer the relevant dosage and control process information, providing detailed traceability of the same.