



Guarantee of Hygiene and Freshness in peppers

Citrocide® PC P System*

The Citrocide® PC P System guarantees hygiene and maintains the freshness of the peppers. Post-harvest washing only removes a small proportion of the microorganisms and can result in the washing machine being a dangerous reservoir of pathogens. Our **Hygienic Pepper Washing** system acts as an effective "firewall", eliminating any risk of cross contamination that could otherwise occur during washing. The Citrocide® PC P System is **a radical improvement to maintain the freshness of the fruit, ensure food safety and reduce water consumption.**

* Patented System



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ADVANCED POSTHARVEST SOLUTIONS

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A comprehensive system for the hygienic washing and control of decay in peppers

- Ensures the food safety of the fruit.
- Controls decay in all varieties of pepper.
- Affords a significant reduction in water consumption.

Productos Citrosol S.A. has developed a comprehensive system for the hygienic washing of peppers that guarantees the food safety of the fruit, controls post harvest decay and decreases water consumption in the washing process.

The Citrocide® PC P System effectively neutralizes all types of microorganisms, both those which cause decay in the pepper and the pathogens, potentially harmful to human health, reducing and even eliminating microbiological contamination from the surface of the pepper and in the washer.

With the Citrocide® PC P System we have managed to convert the washing process into a barrier, a "firewall", which prevents cross contamination and minimizes the surface contamination of the pepper, guaranteeing the consumer its food safety and harmlessness.

The effectiveness of this system in decay control has been demonstrated in all varieties of pepper and can reach 100% after 7 days of storage at 20 °C and 85% RH, and 95% after keeping the peppers up to 11 days at room temperature (Figure 1).

The Citrocide® PC P System is being used with great success in Spain. Effectively controlling both infections of fungal origin and bacterial decay caused by *Pectobacterium carotovorum* (formerly *Erwinia*).

Furthermore, Citrosol offers a control, calibration and ongoing maintenance service of the system that ensures its correct operation at all times.

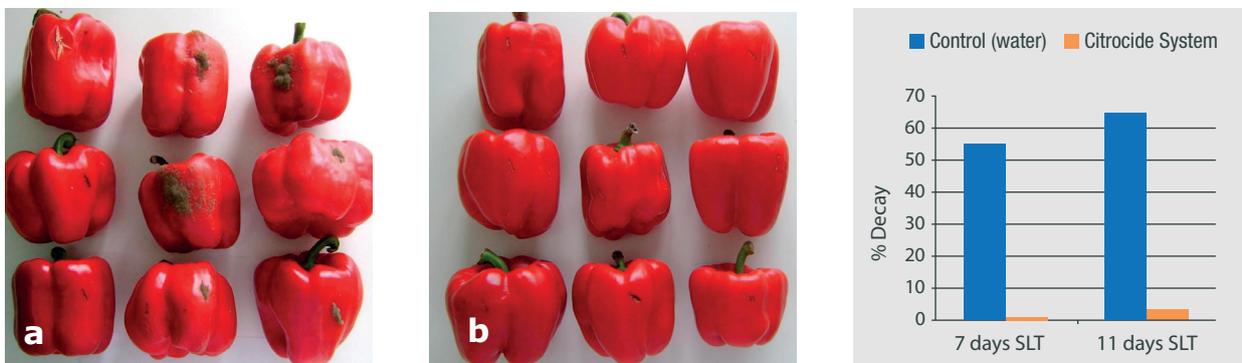


Figure 1: Peppers damaged and inoculated with phytopathogenic fungi and bacteria, (Photo a) washed in water and (Photo b) with Citrocide® PC P System, both after 11 days of storage at room temperature (shelf life test [SLT]) and a graph showing the % of decay in both the control and treatment test samples at 7 and 11 days at room temperature.