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## Guarantee of Hygiene and Freshness in Tomatoes

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### Citroside® Plus T System\*

The Citroside® PLUS T System is an integral system for hygienic tomato washing with which we have managed to turn the washing machine into a genuine Critical Point of Control. Our hygienic washing system for tomatoes eliminates any risk of cross contamination that could otherwise occur during washing, thus ensuring food safety, boosting the freshness of the fruit throughout its post-harvest life and significantly reducing the consumption of water in the wash.

**A radical improvement that sets it apart.**

\* Patented System



**CITROSOL**  
ADVANCED POSTHARVEST SOLUTIONS

# Citrocid® PLUS T System

## The complete solution for controlling decay and hygienically washing tomatoes

Productos Citrosol S.A. has developed a comprehensive system for the hygienic washing of tomatoes:

1. Controls decay in postharvest produce.
2. Ensures food safety of the fruit.
3. Reduces water consumption in the wash.

The **Citrocid® PLUS T System** works by effectively deactivating all types of microorganisms, not only those that cause decay in tomatoes, but also pathogens that are potentially dangerous to human health, reducing and even completely eradicating microbial contamination on the skin of the tomato, in the wash water and in the washing machine.

With the **Citrocid® PLUS T System** we have managed to turn the washing process into a barrier, a "firewall", that prevents cross-contamination, whilst minimizing surface contamination of the tomato, guaranteeing it to be innocuous and ensuring its food safety.

The effectiveness of the system in decay control has been demonstrated on an industrial level with differing varieties of tomato and can still be 100% effective even after 13 days at transport or storage temperature at 10 °C and 85% RH, drastically reducing the number of punnets, or sales units, affected by a decayed tomato

(Figure 1). The chart also shows how the percentages of punnets with decay (not treated with Citrocid Plus T) have increased along with the number of days of transport and storage, and why not washing the tomato cannot be considered as an alternative. Washing the tomatoes with the **Citrocid® PLUS T System** after harvesting dramatically reduces the decay levels on arrival and thereon through to the point of sale.

The **Citrocid® PLUS T System** also saves significant amounts of water in the process of washing the tomatoes, allowing its safe recycling as it is maintained free of any microorganisms at all times.

The **Citrocid® PLUS T System** continuously monitors and controls, and automatically adjusts the concentration of **Citrocid® PLUS** in the wash water to maintain the optimal dose enabling it to always work with maximum effect. In addition, the system is equipped with software that allows you to record the information pertinent to the dosing and control process and then export it, ensuring detailed traceability of its use.

Furthermore, Citrosol offer a verification service along with calibration and ongoing maintenance of the system to ensure its optimum operation at all times.

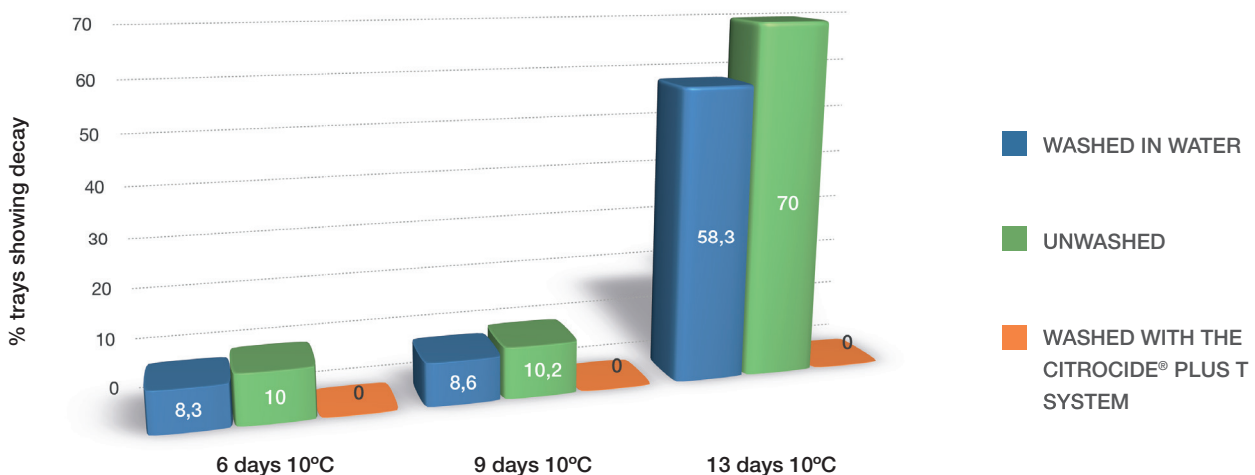


Figure 1. % of punnets with one or more decayed cherry tomatoes washed in water only, unwashed, or washed with the Citrocid® PLUS T System, after 6, 9 and 13 days at 10 °C. 250g punnets with 20-21 tomatoes in each container.