



CITROCIDE® FRESH-CUT SYSTEM

CITROSOL's system for Fresh-Cut product sanitation and wash water disinfection.

The CITROCIDE® FRESH-CUT SYSTEM guarantees food safety, prolongs the commercial life of the product and reduces water consumption during the washing process. Our system converts the washer into a Critical Control Point; an effective firewall preventing cross contamination whilst mitigating microbiological surface contamination to avoid contagion of the pulp during processing and cutting. Furthermore, we are contributing to the sustainability of the Fresh-Cut and Minimally Processed industry significantly reducing the water footprint by minimizing the consumption of water in the produce washing process.



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CITROSOL

CITROSOL
ADVANCED POSTHARVEST SOLUTIONS

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