

DOUBLE SHELF LIFE FOR AVOCADO



The hygienic washing that the **Citrocide® Avocado System** achieves represents a radical improvement in food safety, by eliminating surface contamination of the fruit. The washing machine becomes a Critical Control Point, avoiding cross contamination. This system drastically reduces the incidence of Peduncle mold, even after 40 days, allowing shipping to distant destinations without postharvest losses.

The **Citrosol® A K Avocado UE** coating doubles the shelf life of the fruit avoiding internal necrosis of the pulp caused by chilling injury that may otherwise become manifest during transport and cold storage. It mitigates weight loss, maintains firmness and does not interfere with the natural color change of the fruit during ripening.



@Citrosol_com



CITROSOL

CITROSOL
ADVANCED POSTHARVEST SOLUTIONS

www.citrosol.com
info@citrosol.com