

Standard operating procedure for washing & Cleaning of vegetables/fruits.

Points to note

- ▶ L44 is a general purpose microbicide that leaves no traces on the surfaces cleaned.
- ▶ It is formulated with user friendly ingredients that are part of the human food chain.
- ▶ Its principle action which has been tested on number of microbial organisms, is to generate a microbial free surface for both products as well as surface areas where the treatment will be done.
- ▶ It is water based and can be wiped clean without any surface contamination.
- ▶ The work sheet to give the correct concentration of the cleaning agent is appended for reference and record.
- ▶ Procedure is extremely simple and does not require any sophisticated equipment .
- ▶ Reduction in Microbes results in increase in shelf life of the produce.
- ▶ General concentration/ usage:
 - ▶ Surface cleaning 10 ml/litre
 - ▶ Cleaning of storage vessels, pallets, punnets etc. 10 ml/litre
 - ▶ Cut fruit 0.5 ml per litre
 - ▶ Fruit & Vegetable 2 ml/litre

Equipment required/suggested

- ▶ Glass or stainless steel vessels with minimum capacity 1 litre.
- ▶ Drain board of glass/tiles/ceramic / SS to drain off water from the surface of treated raw materials
- ▶ Rubber hand gloves
- ▶ Mask (optional)
- ▶ Plastic measuring cylinder, cups, spoon measures for measuring L44
- ▶ Holding vessels: plastic/SS or parafilm , food grade plastic bags, netted bags to store the vegetables.
- ▶ Clean cloth/wiper for cleaning the surface of the equipment if required.

Procedure

- ▶ Use gloves before starting all handling.
- ▶ Prepare a stock solution of conc. 10 ml /litre app. 200 ml i.e. 2 ml L44 in 198 ml water for rinsing 1 litre vessel that will be used for treatment.
- ▶ Using this solution rinse the vessel to sufficiently coat the exposed or contact surface for a few minute by swirling this solution in the vessel.
- ▶ Post treatment use this concentrate to clean and wipe the drain board.
- ▶ Prepare 1 litre treatment solution at concentrations mentioned above .
- ▶ Completely dip the cut fruits/raw vegetables and fruits in the dilutee liquid for a period of 2 minutes.
- ▶ Remove from this solution & keep on the drain board to drain off the excess liquid.
- ▶ Once the water has been drained off , allow the product to sit on the drain board for a period of 10 minutes to ensure reduction in moisture.
- ▶ Simultaneously treat the storage vessel/punnet as per point 2, in the similar concentration of 10 ml/litre, you may reduce the quantity or volume of water to be used based on your judgement or use the earlier liquid before cleaning the drain board for cleaning the storage vessels and then the drain board.
- ▶ Pack the Commodities in the appropriate storage vessels/bags and store for use .
 - ▶ Cut fruits at 18 C in refrigerator
 - ▶ Veggies at room/ambient temperatures or refrigeration for longer storage
 - ▶ Fruits same as Vegetables.