

How To Use

Preparation of Solution

- Take 1 liter of potable or RO water in a clean, sanitized container.
- Add 5 ml of L44-F to the water.

Dipping Process

- Submerge lemons fully in the L44-F solution.
- Keep for 10 minutes, stirring occasionally for uniform contact.

Drying

- Remove the lemons from the solution and place them in a well-ventilated area.
- Allow them to dry completely before packaging or storage.
- Proper drying prevents excess surface moisture, reducing the risk of microbial growth.

Shelf-Life Extension

- Lemons treated with L44-F solution can maintain freshness for up to 18 days when stored under refrigeration.
- The treatment slows spoilage, preserves firmness, and enhances post-harvest quality.

