



Preparation of L-44F Solution:

- Mix 5 ml of L-44F in 1 liter of potable or RO water to prepare the treatment solution.
- Stir the solution well to ensure even distribution of the active ingredients.

Dipping Process:

- Gently place the fresh strawberries into the solution, ensuring full submersion.
- Let the strawberries soak for 10 minutes to allow the solution to act on the surface.
- This step helps reduce microbial contamination and slows down enzymatic degradation.

Drying:

- Carefully remove the strawberries from the solution and allow them to air dry at room temperature.
- Ensure they are completely dry before storage to prevent excess moisture, which can lead to mold growth.

Shelf-Life Extension:

- The L-44F treatment helps extend the shelf life of strawberries by 10-14 days, depending on storage conditions.

