

Recommended Levels of Genclean-AQ for Control of Micro-organisms Causing Decay after Harvest

Maintain the following temperatures: Tank/Flume: 61 - 71F Spray: 64 - 76F

Hydrocooler: 33 - 40F. Do not rinse treated fruit/vegetable with water prior to packaging.

FRUIT/ VEGETABLE	TREATMENT METHOD	PPM AVAILABLE GENCLEAN TO APPLY	COMMENTS
Apples	Dump Tank Flume Spray	100 – 150 30 – 50 100 – 150	For dump tank and flume, submerge the apples for 90 seconds. For spray, maintain contact for 5 – 15 seconds.
Artichokes	Spray	100 – 150	Spray for 5 – 15 seconds.
Asparagus	Spray Hydrocooler	100 – 150 125 – 150	Spray for 5 – 15 seconds. Hydrocool for 20 - 30 minutes.
Brussels Sprouts	Spray	100 – 150	Spray for 5 – 15 seconds.
Cabbage (Chopped)	Spray	80 – 100	Spray for 5 – 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Carrots	Dump Tank Flume Spray	100 – 200 100 – 200 50 – 100	Immerse in dump tank or flume for 1 - 5 minutes. Spray for 5 – 15 seconds.
Cauliflower	Spray	300 – 400	Spray for 5 – 15 seconds.
Celery	Spray	100	Spray for 5 – 15 seconds.
Cherries	Spray	75 – 100	Spray for 5 – 15 seconds.
Garlic	Spray Tank	75 – 100 75 – 150	Spray for 5 – 15 seconds. Immerse in tank for 2 - 5 minutes contact.
Grapefruits	Spray Drench	40 – 75 100 – 150	Spray for 5 – 15 seconds. Drench for 3 - 5 minutes. For citrus quarantine treatment, use 200 ppm of available chlorine at pH 6.0 - 7. 5 in drench tank.
Lemons	Dump Tank	30 – 50	Immerse in dump tank for 2 - 3 minutes.
Lettuce (chopped)	Spray	80-100	Spray for 5 – 15 seconds. After treatment, the adhering moisture must be removed by centrifuging.
Melons (all varieties)	Hydrocooler Spray	30 - 75 100 – 200	Hydrocool for 20 - 30 minutes. Spray for 5 – 15 seconds.
Mushrooms	Spray	100 – 200	Spray for 5 – 15 seconds. After treatment with the chlorinated water, mushrooms must be treated with anti-oxidant to prevent browning.
Onion (dry)	Spray Tank	75 – 150 75 – 150	Spray for 5 – 15 seconds. Immerse in tank for 2 - 3 minutes.

FRUIT/ VEGETABLE	TREATMENT METHOD	PPM AVAILABLE GENCLEAN TO APPLY	COMMENTS
Onions (green)	Spray	75 – 120	Spray for 5 – 15 seconds.
Oranges	Drench Spray	100 – 200 40 – 75	Drench for 3 - 5 minutes. Spray for 5 – 15 seconds.
Nectarines	Hydrocooler Spray	30 – 75 50 – 100	Hydrocool for 20 - 30 minutes. Spray for 5 – 15 seconds.
Peaches	Hydrocooler Spray	30 – 75 50 – 100	Hydrocool for 20 - 30 minutes. Spray for 5 – 15 seconds.
Pears	Dump Tank	200 – 300	Immerse in tank for 2 - 3 minutes
Peppers (Not for Use in CA)	Spray	300 – 400	Spray for 5 – 15 seconds.
Pineapples (Not for use in CA)	Spray Drench Dump Tank	100 -150 40 -100 30 - 100	Spray for 5 – 15 seconds. Drench for 3 -5 minutes. Remove from tank after 2-5 minutes. Potable water rinse is not required for pineapple.
Plums	Hydrocooler Spray	30 – 75 50 – 100	Hydrocool for 20 - 30 minutes. Spray for 5 – 15 seconds.
Potatoes	Dump Tank Flume Spray	30 – 100 200 – 300 100 - 200	Immerse in tank or flume for 2 - 5 minutes Spray for 5 – 30 seconds.
Potatoes (white)	Spray	500 – 600	This concentration of chlorine should be used only if bleaching of potatoes is desirable. Spray for 5 – 20 seconds.
Radishes	Tank Spray	10 – 25 100 – 150	Immerse in tank for 1 – 12 seconds Spray for 5 – 15 seconds.
Spinach (Not in CA)	Spray	75 – 150	Spray for 5 – 15 seconds.
Tomatoes	Tank Spray	200 – 350 100 – 150	Immerse in tank for 2 - 3 minutes. Spray for 5 – 15 seconds.
Yams	Tank	100 – 200	Immerse in tank for 2 - 3 minutes.