

IMAZALIL ON THE WAY OUT: WHAT NOW?

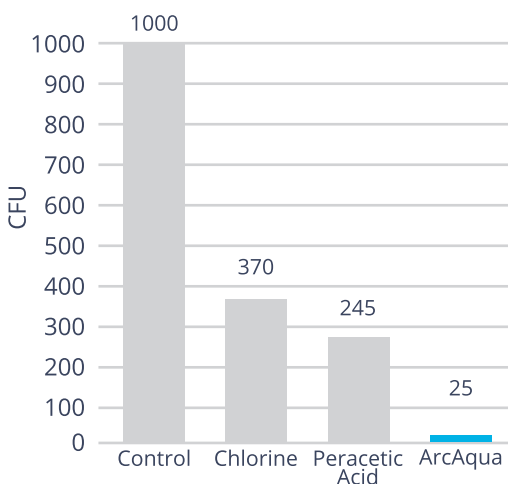
The European Food Safety Authority have recommended that the maximum residue level for Imazalil be lowered from 5 mg/kg to 0.01 mg/kg. The new EU MRLs could be published as soon as August 2019 with implementation expected to commence by February 2020.

What now? Effective pack line sanitization protocols involve sanitization and fungicide application. With the imminent reduction in Imazalil, packhouses must turn their attention to sanitization. The most common sanitizers in use are chlorine and peracetic acid, with ArcAqua's breakthrough ozone technology now a widely used alternative.

With the imminent reduction in Imazalil, packhouses must turn their attention to sanitization.



Figure 1 shows the relative effect of chlorine, peracetic acid and ArcAqua (ozone) as a sanitizer on citrus fruit. Data from multiple trials clearly support that ArcAqua's ozone treatment is the most effective sanitization option available.



BROAD SPECTRUM SANITIZER

Effectively sanitize a wide range of bacterial and fungi

EFFECTIVE

Proven to be as effective as chemical alternatives

NATURE'S SANITIZER

Far more effective than traditional ozone-rich water systems

PHYSICS OF ADHESION

Gaps between millions of tiny water droplets safely directed the ozone where it's needed

NON-CORROSIVE

Unlike commonly used chemicals, ArcAqua will not corrode your packhouse equipment

CONSISTENT

Always-on technology delivers consistent and reliable results

HASSEL FREE

No pH or other chemical related management issues

ZERO RESIDUE

A powerful and natural sanitizer that reverts to oxygen, leaving zero chemical residue

WATERWISE

Proven to use less water than commonly used total-loss chemical treatments

ORGANIC

Suitable for use in organic market (USA)

A FEW OF OUR CUSTOMERS

