

# CITRAN 1

## FRUIT & VEGETABLE SANITISER

### TECHNICAL BULLETIN

Citran 1 - Fruit & Vegetable Sanitiser is certified organic and is a powerful, environmentally friendly sanitiser that is derived from natural ingredients.

#### Efficacy

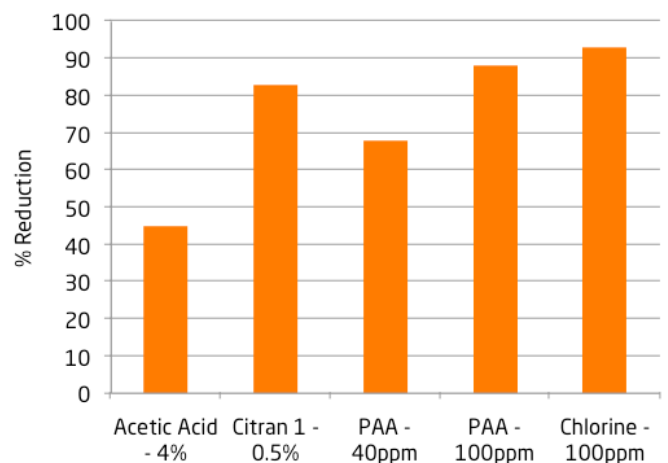
Citran 1 - Fruit & Vegetable Sanitiser is safe for food contact situations and is effective against a wide range of human pathogens including salmonella, E coli, listeria.

Active components in Citran 1 have been independently verified as suitable for application directly to fruit and vegetables.

Citran 1 - Fruit & Vegetable Sanitiser does not poison the organism but acts by destroying the cellular membrane of micro-organisms (cell wall intrusion)

**When used at recommended label rates, Citran 1 Fruit and Vegetable Sanitiser will kill 99.99% of germs to the ARTG standard test for Commercial Grade disinfection (Option C).**

#### Sanitiser Effectiveness on Produce



#### Specifications

All natural, certified organic farming input

Active Components	Octanoic acid, bioflavonoids (bitter orange extract)
Water Quality	Suits a wide pH range: 5-8 Temperature up to 60 deg C Dilute with potable water

#### Rates

<b>Fruit &amp; Vegetable Sanitiser</b> (Dip & Spray)	2.5ml per litre (0.25% solution); 5 minute contact time 5ml per litre (0.5% solution); 1 minute contact time May foam in high pressure sprays
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<b>Commercial Grade Sanitiser</b> (Floors, walls, benches)	20ml per litre
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<b>Commercial Grade Disinfection</b> (Hard surfaces, processing equipment)	50ml per litre (5% solution)
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<b>Cool Room Fogging</b>	5ml per litre
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#### Monitoring Methodology

Equipment required:

- Filtered water
- Citran Test Reagent
- 250 ml flask
- 100 ml beaker
- 5ml syringe
- 1 ml disposable eye dropper

Method

1. Add 50ml distilled water to flask.
2. Add 2 drops of Citran Test Reagent using the eye dropper, and swirl to mix. (Solution should be a light purple pink colour.)
3. Fill beaker with **solution to be tested**.
4. While gently swirling flask, add test solution with syringe until colour changes from purple/pink to clear. Add in lots of 1-2 ml to ensure a fast reaction and clear end point.
5. Record amount of test **solution** added.

**Concentration of Citran 1 is determined using graph (see reverse)**

**Adjust Dip or Spray concentration accordingly**

Actual results (1 minute dip in Citran 1–0.5% solution)

## Tomatoes



Citran



Untreated



Citran



Untreated

Day 17

Day 24

## Pears (24 days post treatment)



Citran



Untreated



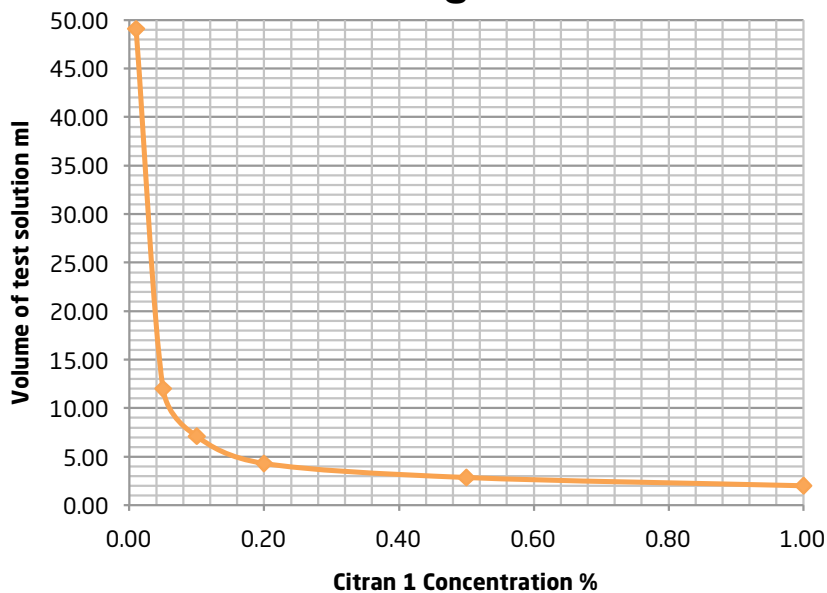
Citran



Untreated

### Monitoring of Citran Concentrations

#### Citran 1 - Fruit & Vegetable Sanitiser



Use volume of test solution (ml) assessed using methodology on first page and read off concentrations %. Adjust dip solution accordingly.

Distributed by:



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Tel: 03 9931 2200  
www.eem.com.au



**Organic Farming Systems**  
PO Box 419, Cottesloe,  
Perth, Western Australia 6911

Tel: 08 9384 3789  
Fax: 08 9384 3379  
Email: info@organicfarming.com.au  
www.organicfarming.com.au