

## SANI-M & SANI-M L

FORMULATION FOR POSTHARVEST TREATMENT OF MELONS



**SANI-M** and **SANI-M L** are formulated based on natural food-grade plant extracts for their application in drench systems and in packing line, acting as protectors for the melon peel against external agents, reducing waste and avoiding dehydration.

These products protect and extend the shelf life of melons when applied during post-harvest treatment. For better results, they can be applied together with **SANI-RC** and **SANI-RC L** (See charts overleaf).

### BENEFITS

#### ECONOMIC

- Activation of Fruit's own defenses. It can reduce waste and claims, with the consequent increase in profitability.
- Allows access to restrictive markets since fruit is free from chemical residues.
- Reduces oxidations & brownings.
- Slows down the natural senescence of the fruit, extending shelf life.

#### SAFETY

- It does not generate toxic waste waters that have to be treated later, reducing the risk of possible sanctions.
- Allergen-free and it does not contain genetically modified products, complying with food safety regulations. (See overleaf)
- Easy handling and use. Handler's license is not required.

#### MEDIOAMBIENTALES

- Respectful with people's health and environmentally friendly.
- It does not generate toxic waste waters that have a negative impact on the environment.
- Promotes a healthy environment for the packing house workers.
- Increases the shelf life of the fruit, reducing food waste.



### PACKAGING

**SANI-M** & **SANI-M L** are supplied in 10 liter drums, duly identified and labeled.

### DOSAGE & APPLICATION

The formulation is applied diluted in water, in different proportions depending on the kind of application:

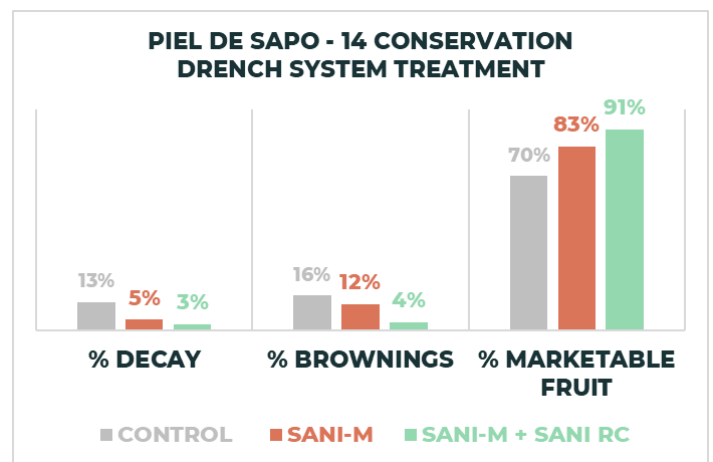
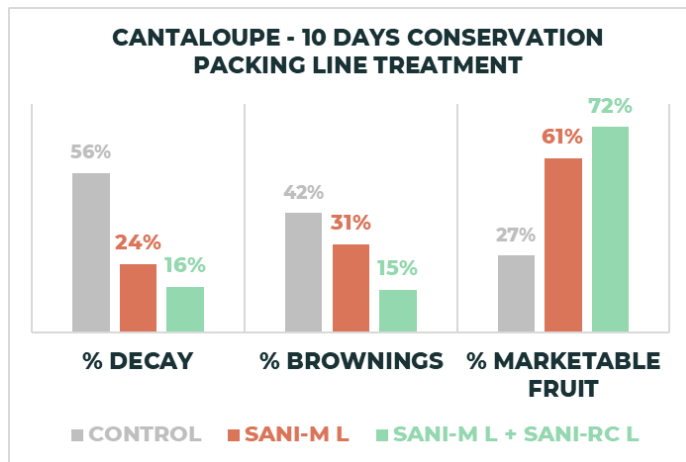
- **SANI-M (Drench system or fungicide bath):** Dilute the product at a dose of 2-3% (20 to 30 L of formulation for every 1.000 liters of water).
- **SANI-M L (in packing line):** Dilute the product at a dose of 5-10% (10 to 20 liters for every 200 liters of water) and apply the mixture between 1 & 1,5 L/Tm.

Due to its elaborate formulation, once diluted in water, the mixtures do not need agitation. However, it can be kept under stirring without affecting the solution.

Dry the fruit after applying the treatment.

Consult with Sanifruit technical department for further directions to adjust the dose according to the conditions of the fruit as well as combining with other products.

### RESULTS WITH CLIENTS



### OXIDATIONS & BROWNING

#### CONTROL



#### SANIFRUIT TREATMENT



- Significant improvement of brownings and oxidations in yellow melon.
- Conditions: 4 days chilling room + 5 days room temperature

### APPLICABLE REGULATIONS

All the ingredients that make up the formulation of these products are approved according to the following regulations and subsequent amendments:

- European Regulation (CE) n° 1333/2008– Food Additives Regulation.
- European Regulation (CE) n° 1272/2008 on classification, labelling, and packaging of substances and mixtures.
- European Regulation n° 830/2015, of 28 May 2015 on the registration, evaluation, authorization and restriction of Chemicals.

