

SANIPEPPER FORMULATED FOR POST-HARVEST TREATMENT OF PEPPER







SANIPEPPER is a post-harvest solution formulated with food-grade plant extracts that acts by protecting the pepper against alterations caused by external agents, Increasing its shelf life.

BENEFITS

LINE



- Guarantee of profitability: reduces claims at destination by up to 50%.
- Customers more satisfied with the quality of the product and more loyal to your business. Sanipepper reduces up to 80% of losses and improves the visual appearance.
- Increaseshe commercial life of the pepper by at least 3-4 days.



- Healthy environment for the packing house workers. Safe product without toxics or allergens.
- Application guided
 Sanifruit technicians who
 provide on-site training to the
 workers and install the
 equipment without stopping
 the production at the packing
 house.
- Greater resistanceat destination and better evolution of the pepper.



- Respectful with the people and the environment.
- \bullet Contributes to reducing food waste and C_{02} emissions into the atmosphere

INNOVATION

The most effective treatment on the market against the decay of pepper. Proven results and endorsed by satisfied customers.

It protects the pepper throughout its commercial life, unlike traditional disinfection systems

More accurate according to the needs of the production.

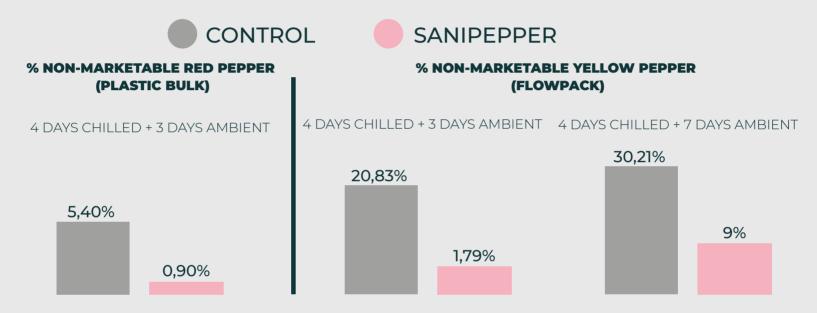
How to apply it?



- We make it easy! We install an exclusive application system that adapts to your facilities. The assembly does not interfere with the daily work of the packing house.
- DOSAGE: Dilute in water at 5-10% (50-100L in 1000 liters of water).
- The treatment dose should be between 1.2-1.5 L/Tm of pepper.

RESULTS

The application of SANIPEPPER L **reduces significantly the pepper losses** compared to the control.



CERTIFICATIONS





APPLICABLE REGULATIONS:

Todos los ingredientes que componen la formulación de este producto están aprobados según los siguientes reglamentos:

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.



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