

EFFICIENCY OF CHEM-FREE POST-HARVEST TREATMENTS FOR STONE FRUIT



Organic certified



EUROPEAN REGIONAL
DEVELOPMENT FUND
A WAY TO MAKE EUROPE

EUROPEAN UNION



Our treatments

CHEM-FREE CERTIFICATION



SANISTONE complies with ZERYA free-residue certification

ORGANIC CERTIFICATION

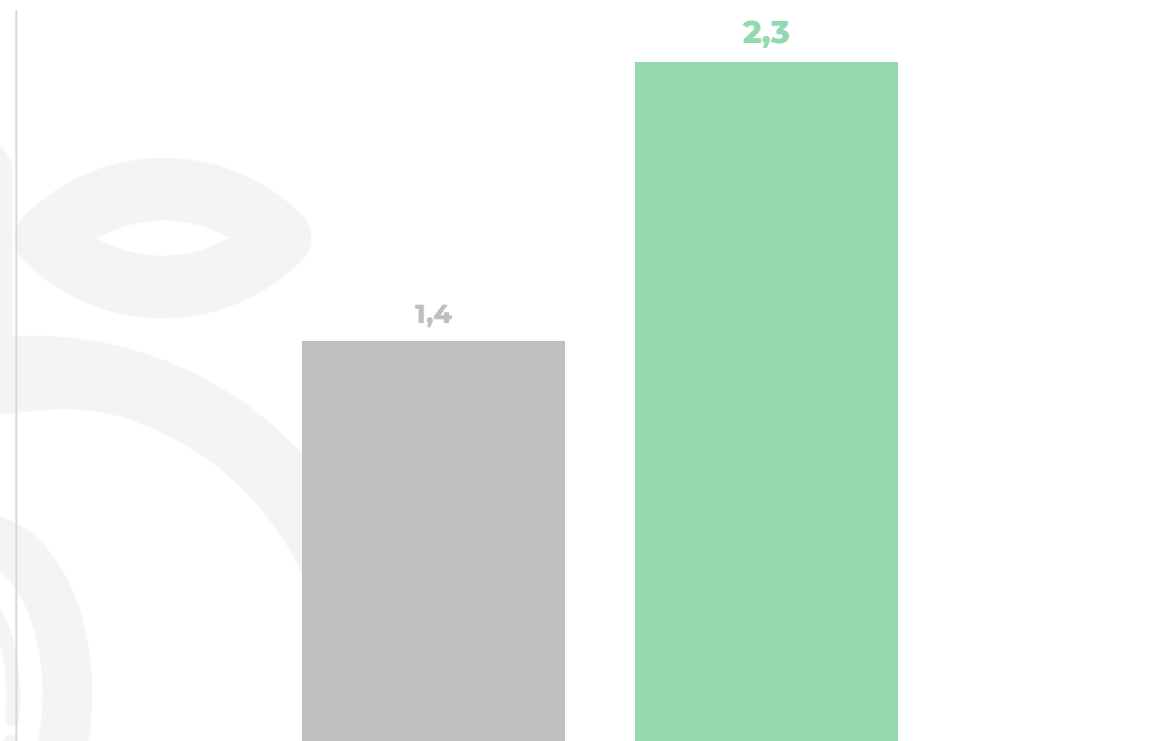


Certificate of conformity of EU input by CAAE since September 2020 with Rg. No. 31871.



Efficiency: Nectarine - Penetromy

PENETROMY - NECTARINE



6 DAYS CHILLED + 3 DAYS AMBIENT

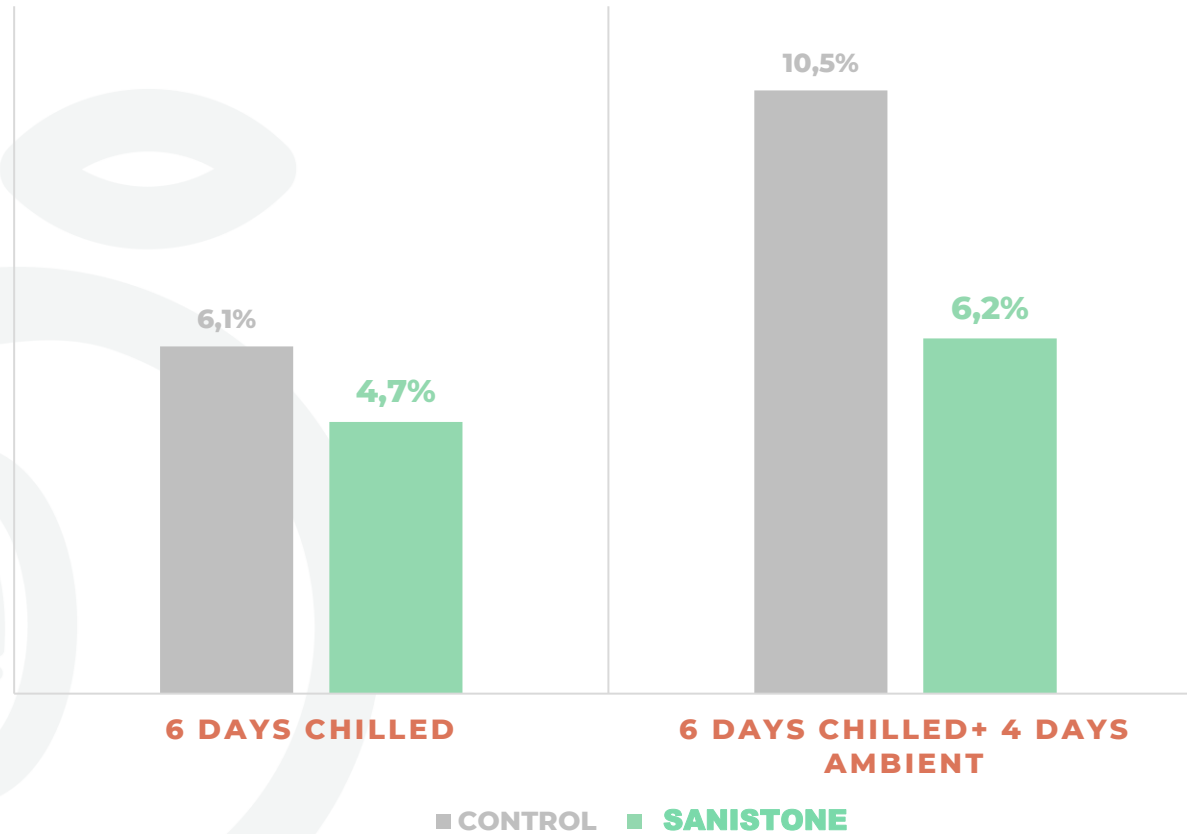
■ CONTROL ■ SANISTONE



Efficiency : Nectarine – Weight loss

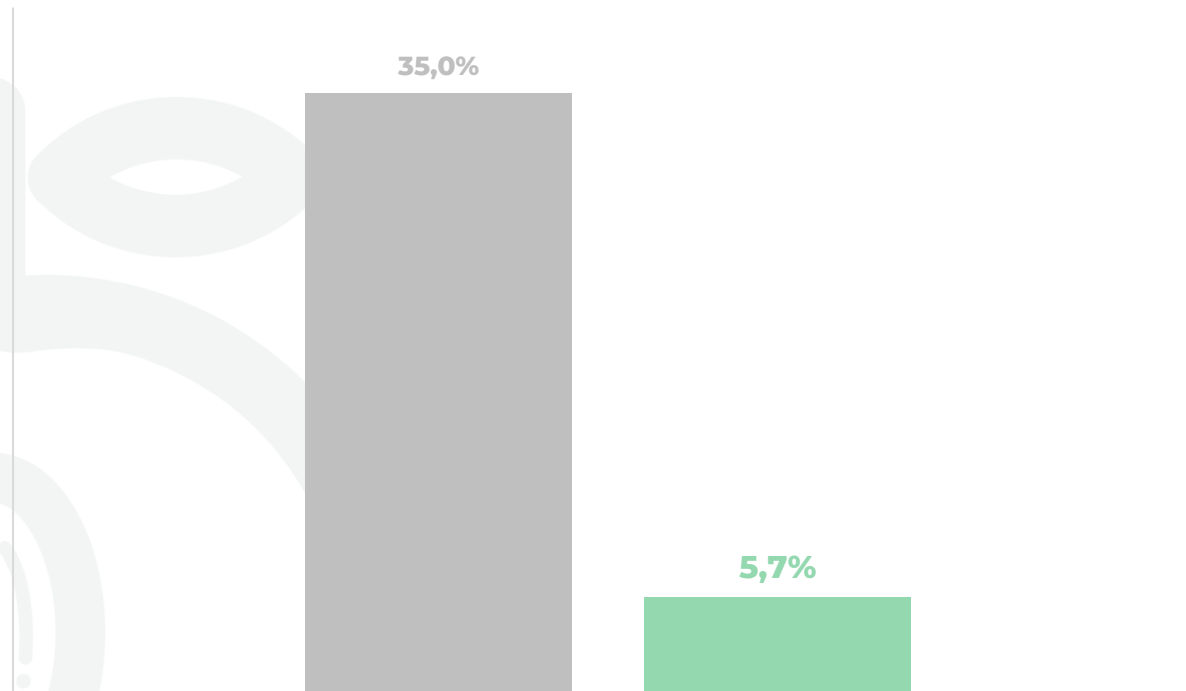
TESTS CARRIED OUT AT LABORATORY

% WEIGHT LOSS - NECTARINE



Efficiency : Nectarine – Non-marketable

**% NON MARKETABLE- NECTARINE
1ST CATEGORY**



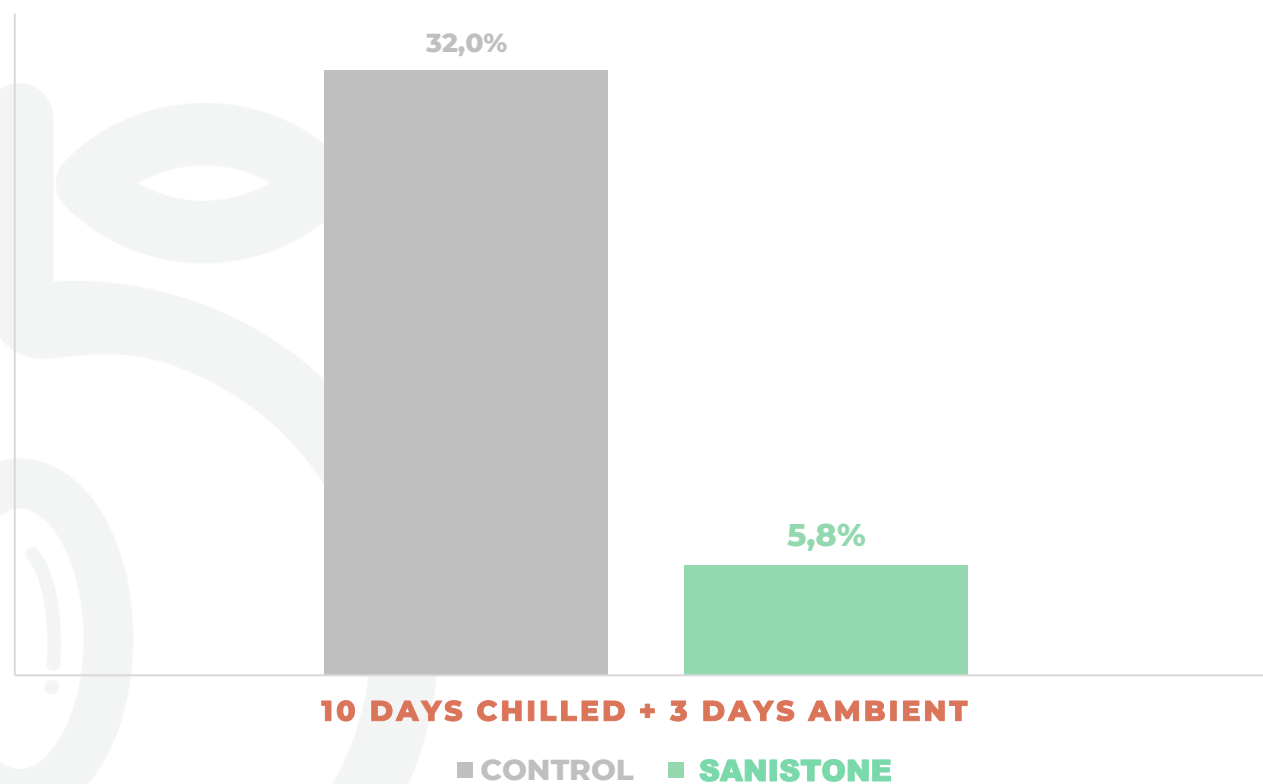
10 DAYS CHILLED + 3 DAYS AMBIENT

■ CONTROL ■ SANISTONE



Efficiency : Nectarine – Non-marketable

**% NON MARKETABLE - NECTARINE
2ND CATEGORY**



Efficiency : Nectarine

Control

SANISTONE



Efficiency : Nectarine

Control



SANISTONE

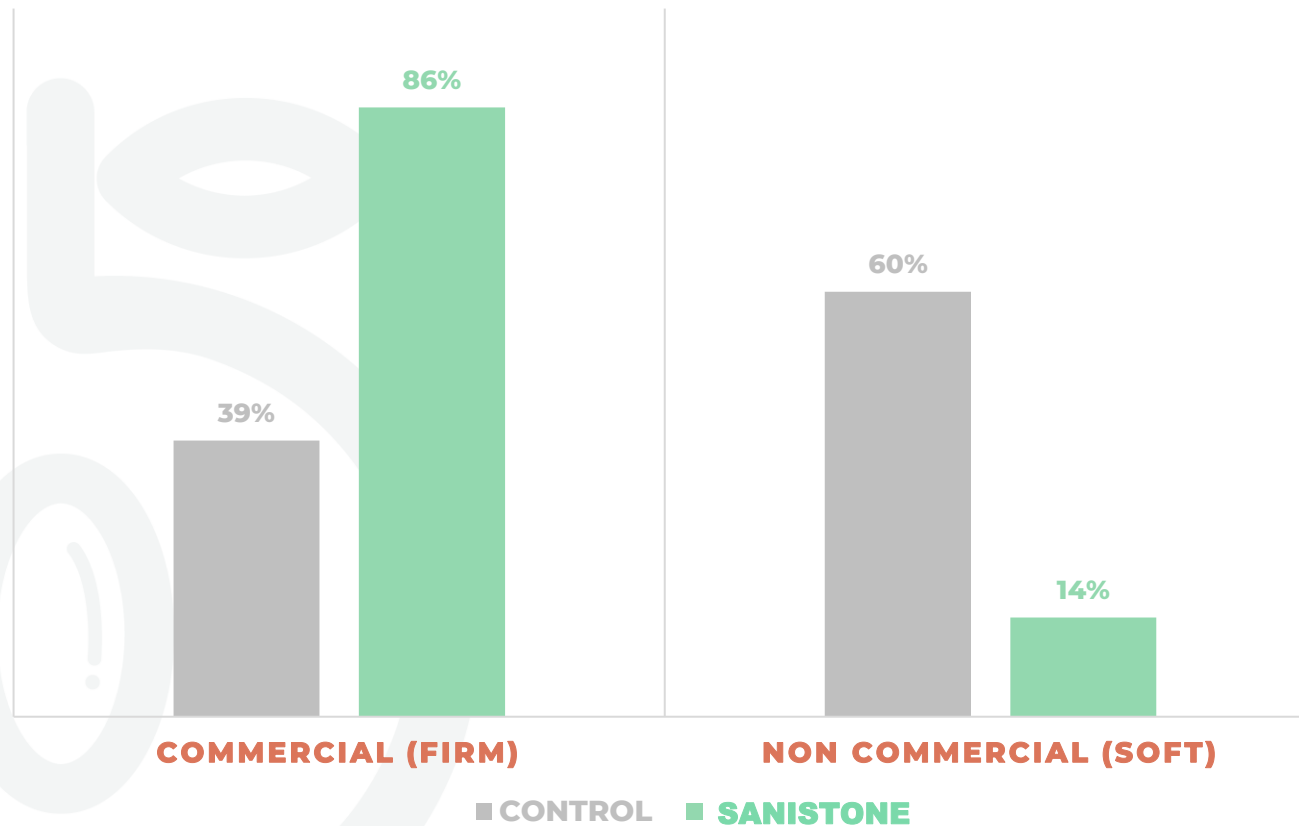


Treatment: 7 days at room temperature



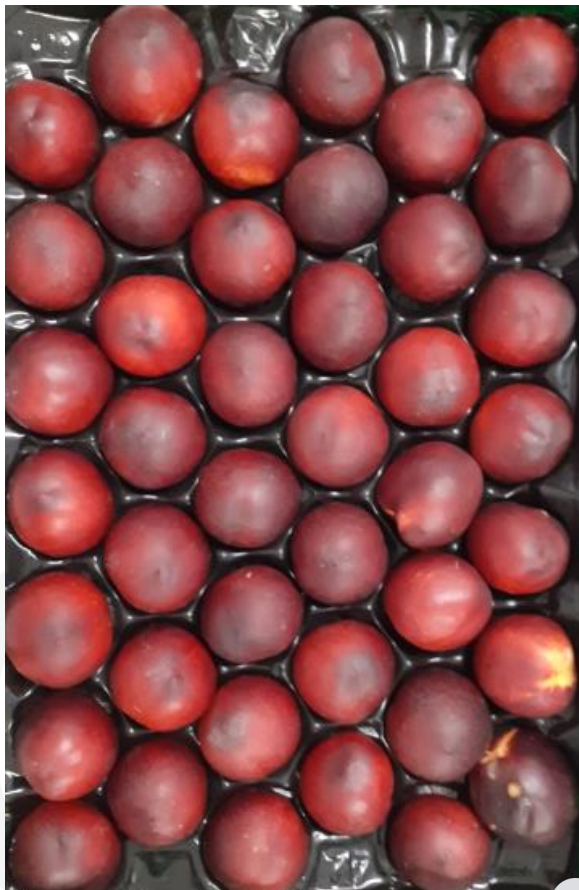
Efficiency : Nectarine

FRUIT QUALITY IN SHELF LIFE
5 days chilled +3 days ambient



Efficiency : Nectarine

Control

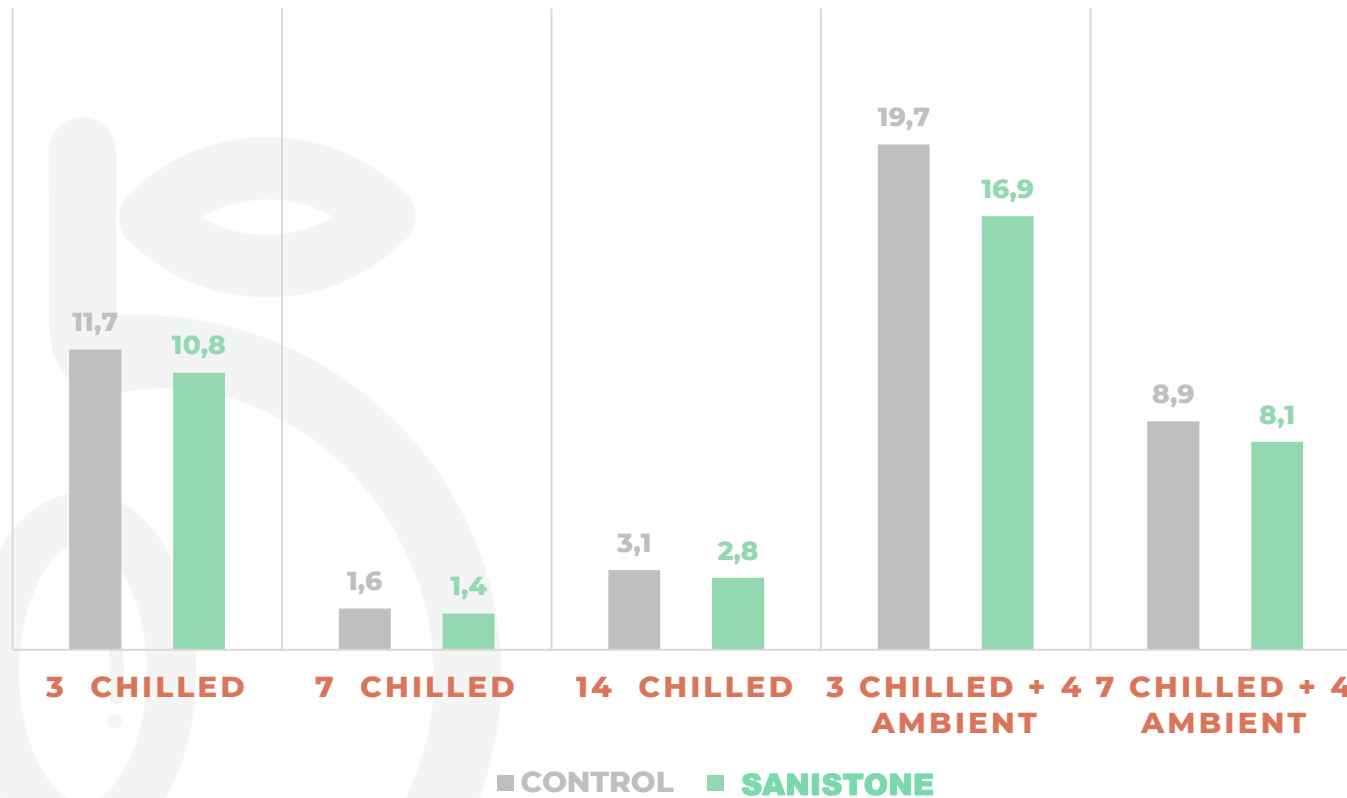


SANISTONE



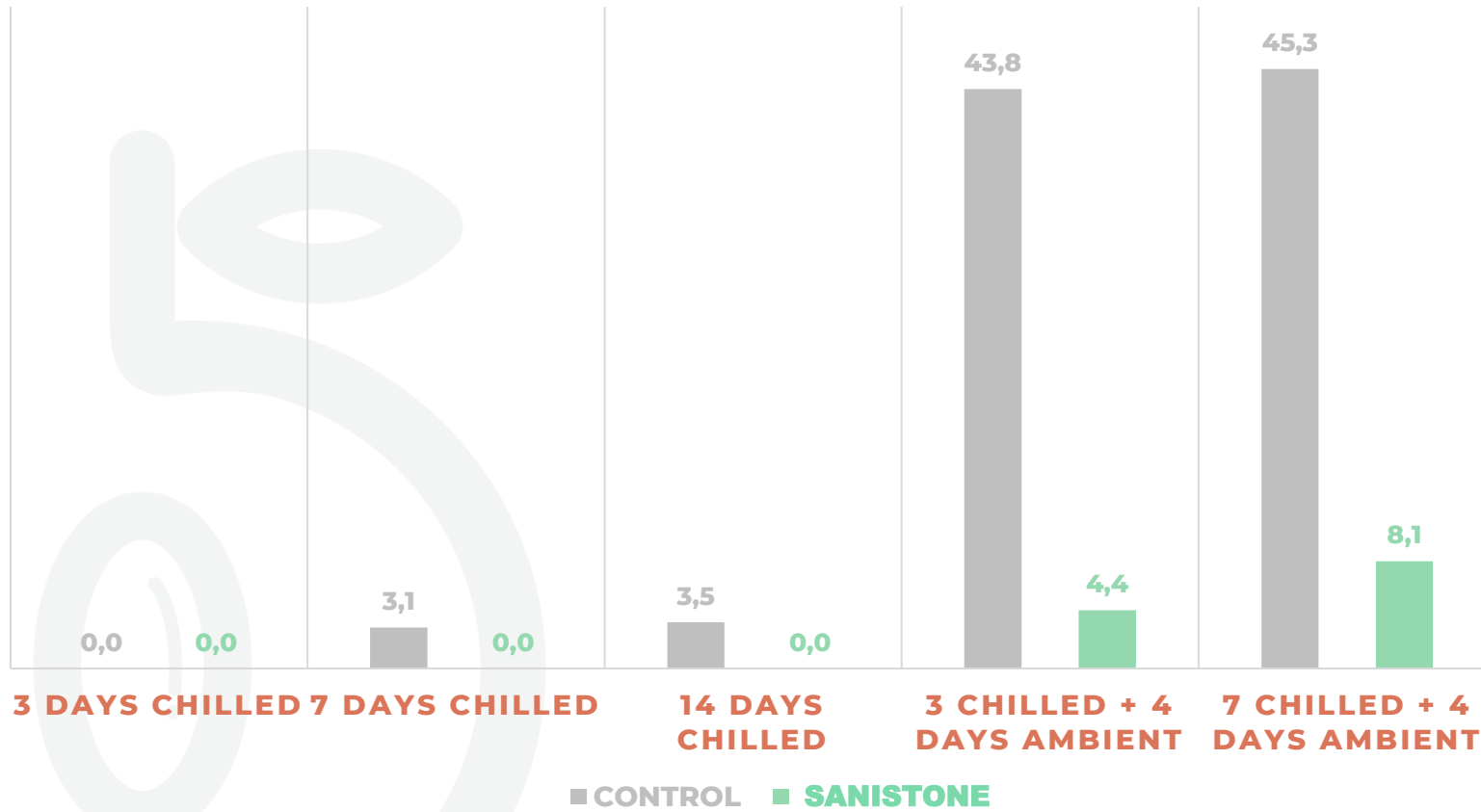
Efficiency : Flat peach – Weight loss

% WEIGHT LOSS - FLAT PEACH



Efficiency : Flat peach – Non-marketable

% NON MARKETABLE - FLAT PEACH



Efficiency : Flat peach

Control



SANISTONE



3 DAYS CHILLED +4 DAYS AMBIENT



Efficiency : Flat peach

Control



SANISTONE

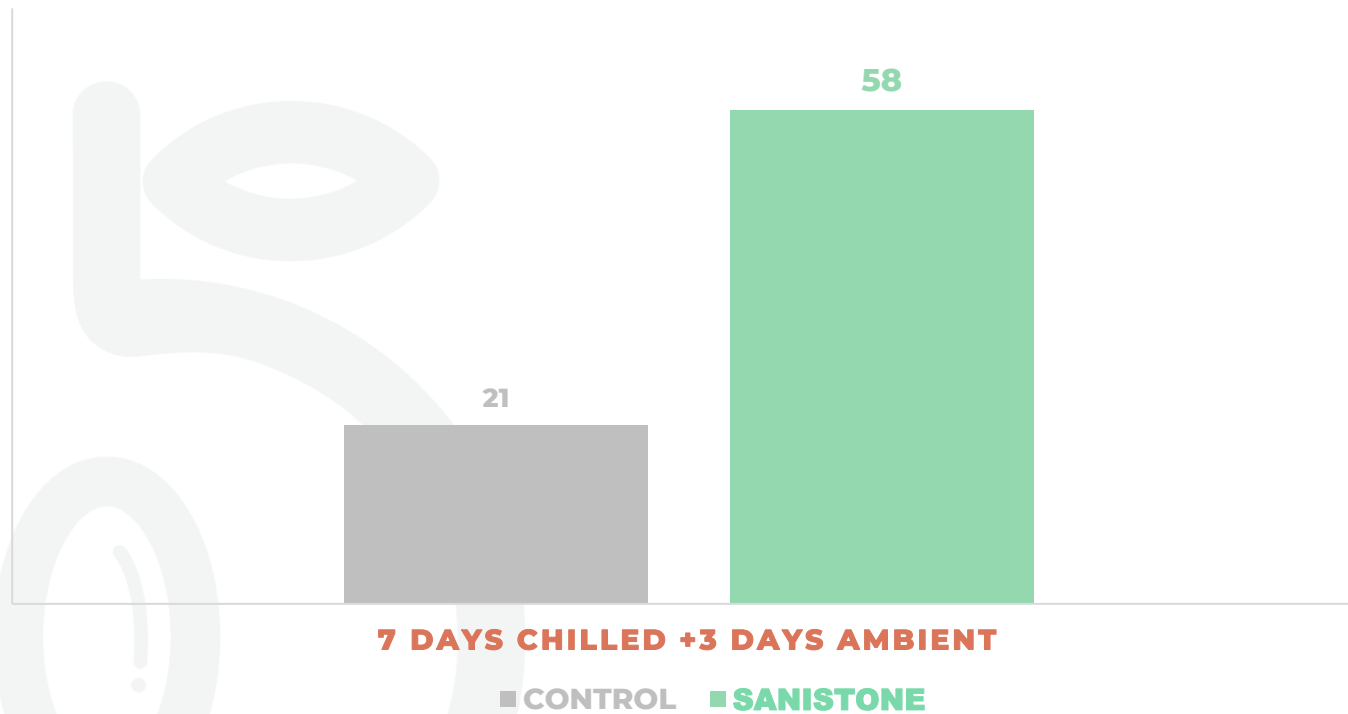


**Overseas
14 days
0-2°C
Bagged**



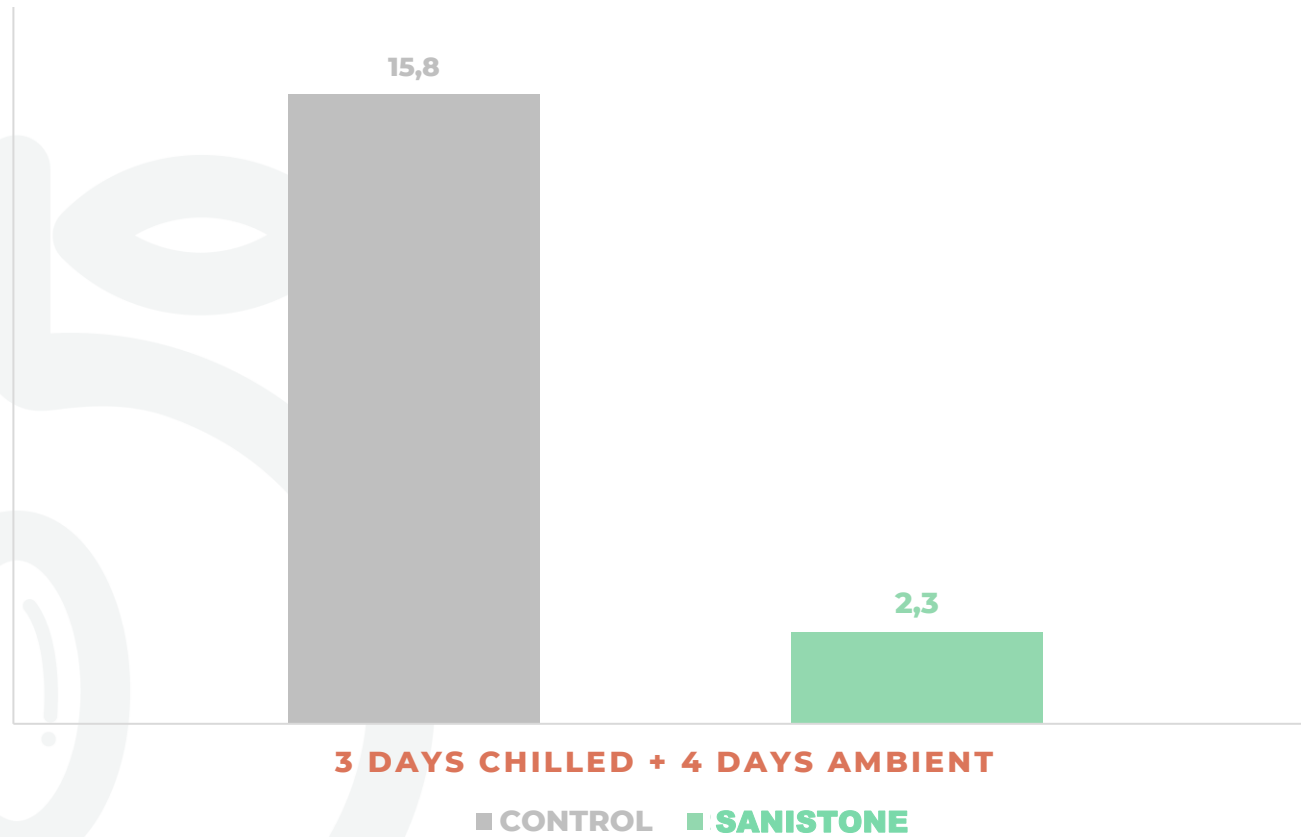
Efficiency : Flat peach – Marketable fruit

% MARKETABLE FRUIT - FLAT PEACH



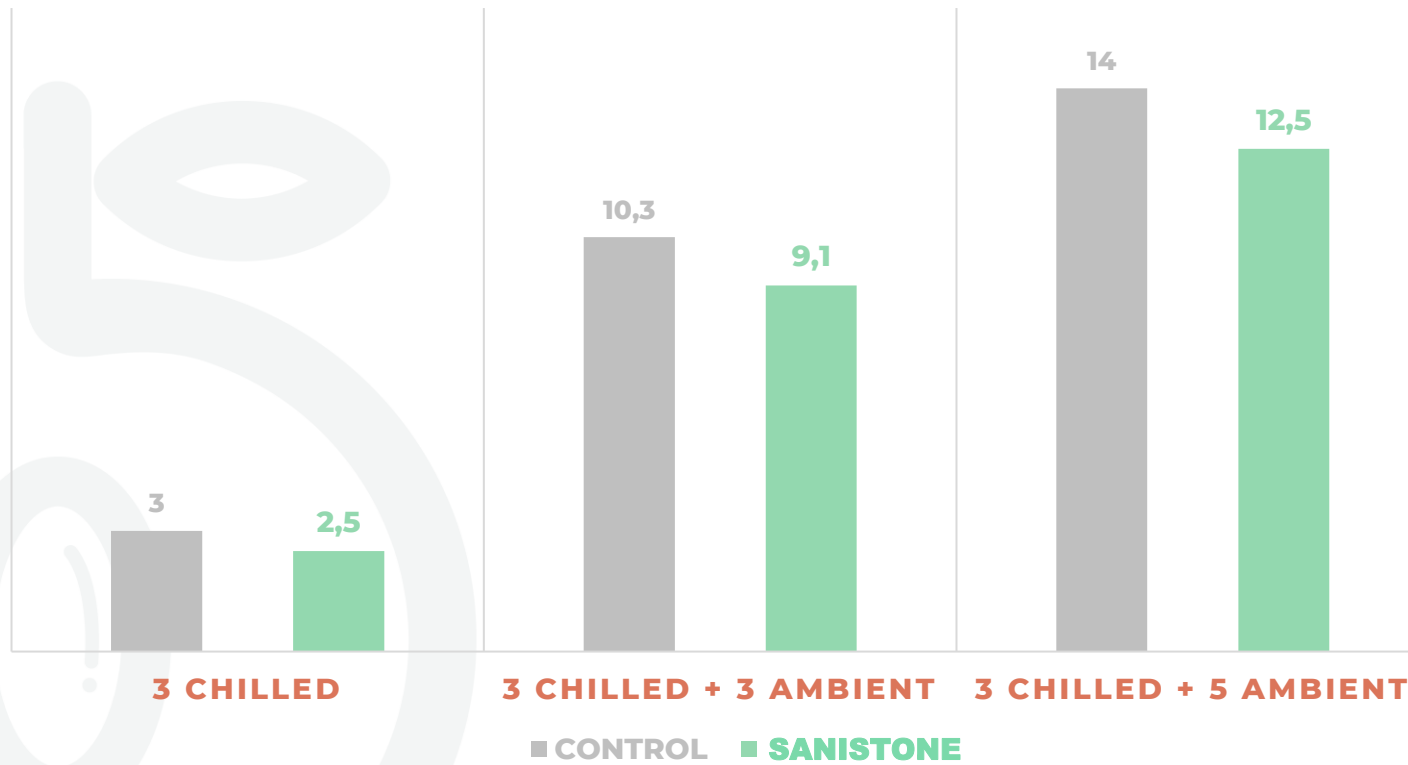
Efficiency : Peach – Non-marketable

% NON MARKETABLE - PEACH



Efficiency : Peach – Weight loss










% WEIGHT LOSS - PEACH



Efficiency : 2020 campaign summary

SUMMARY OF EXTREME VALUES FOUND IN TESTS CARRIED OUT DURING THE 2020 CAMPAIGN.

VARIATIONS VERSUS UNTREATED CONTROL.

Species		% Weight loss		% Non marketable		% Marketable fruit
Nectarine		Up to 41% less		Up to 84% less		Up to 120% more
Flat peach		Up to 13% less		Up to 67% less		Up to 150% more
Peach		Up to 11% less		Up to 90% less		N/D



Independent data



Organic certified  BIO

University of Zaragoza: *“Results obtained during the research of alternative post-harvest treatments instead of synthetic fungicides”*

- **Miraflores Peach**
- **Angeleno Plum**

fruitCARE


GIAOVE
GRUPO DE INVESTIGACIÓN
EN ALIMENTOS DE ORIGEN VEGETAL



Independent data

Treatment at drench system

2 blocks:

- Without inoculation
- Inoculated (*Monilia*)

Cold storage (1°C)

Cold storage + room temperature (20°C)

fruitCARE



Independent data

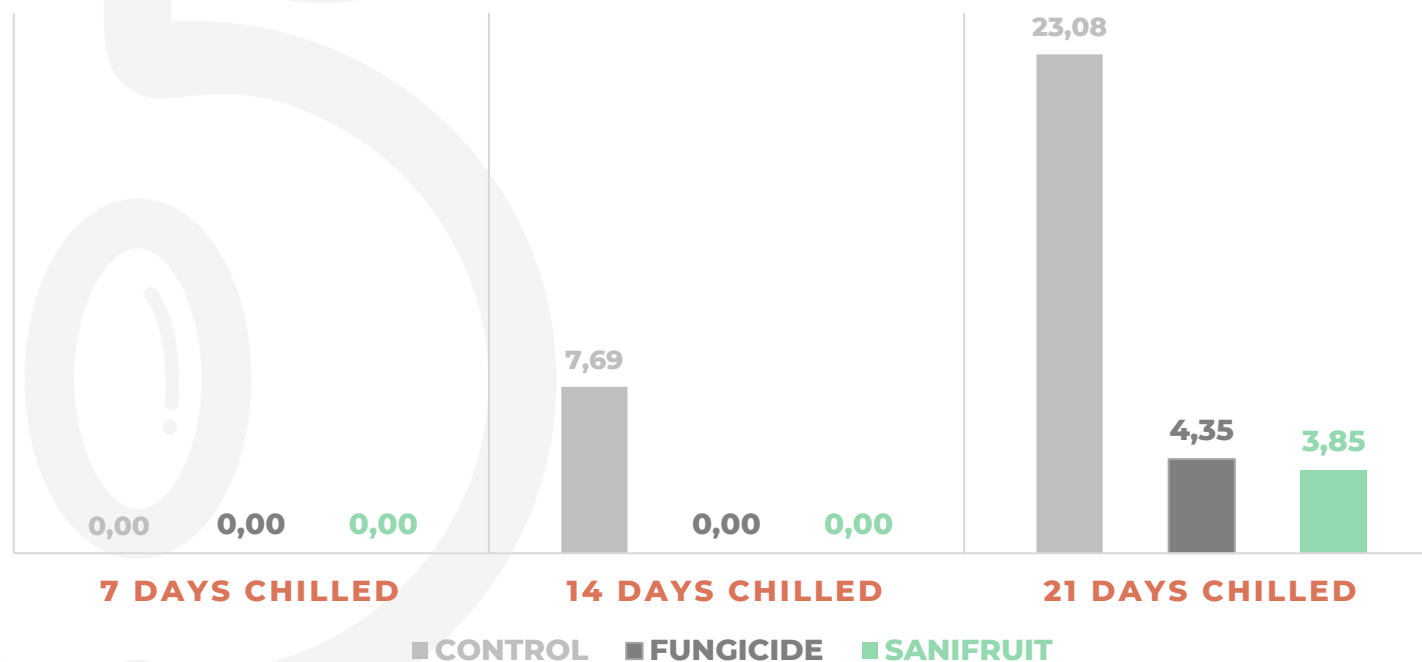
Peach

- Chilling room
- Without inoculation

TREATMENT	7 DAYS	14 DAYS	21 DAYS
CONTROL	● 0,00	● 7,69	● 23,08
FUNGICIDE	● 0,00	● 0,00	● 4,35
SANIFRUIT	● 0,00	● 0,00	● 3,85



% NON MARKETABLE - NOT INOCULATED



Independent data

Peach

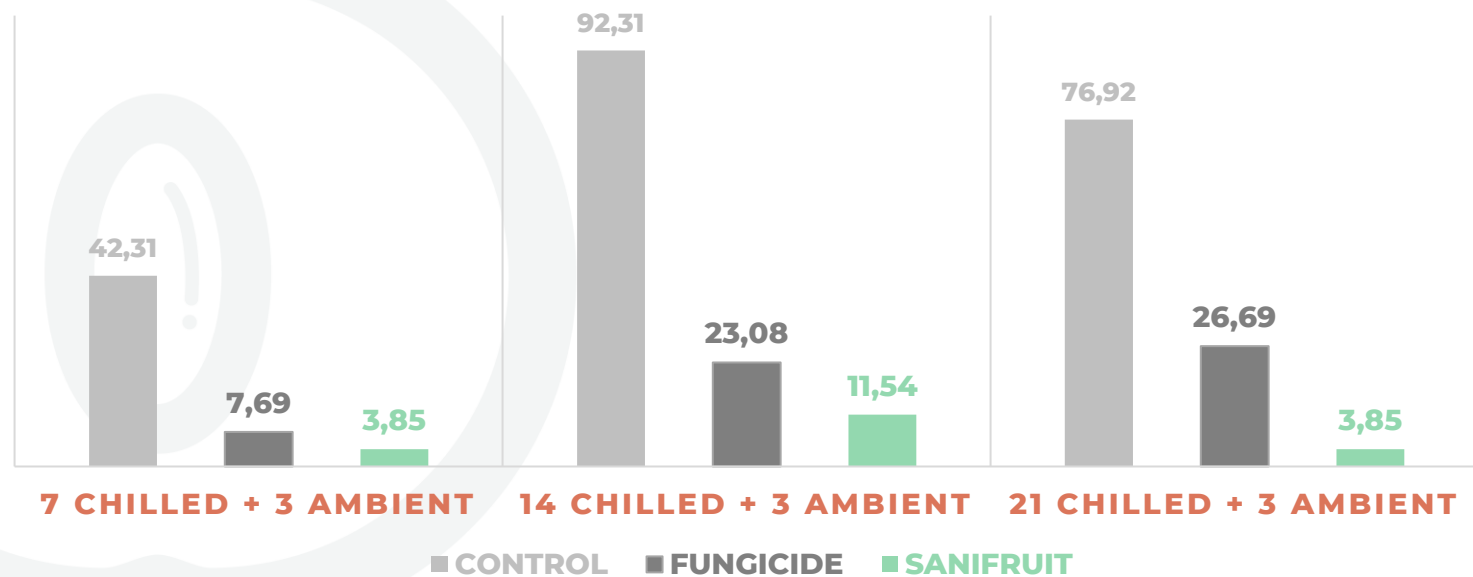
- Chilling room + ambient
- Without inoculation

TREATMENT	7 DAYS	14 DAYS	21 DAYS
CONTROL	● 42,31	● 92,31	● 76,92
FUNGICIDE	● 7,69	● 23,08	● 26,69
SANIFRUIT	● 3,85	● 11,54	● 3,85*

* Lots shaded in green= unripe fruits compared to the rest of the lots.



% NON MARKETABLE - NOT INOCULATED



Independent data

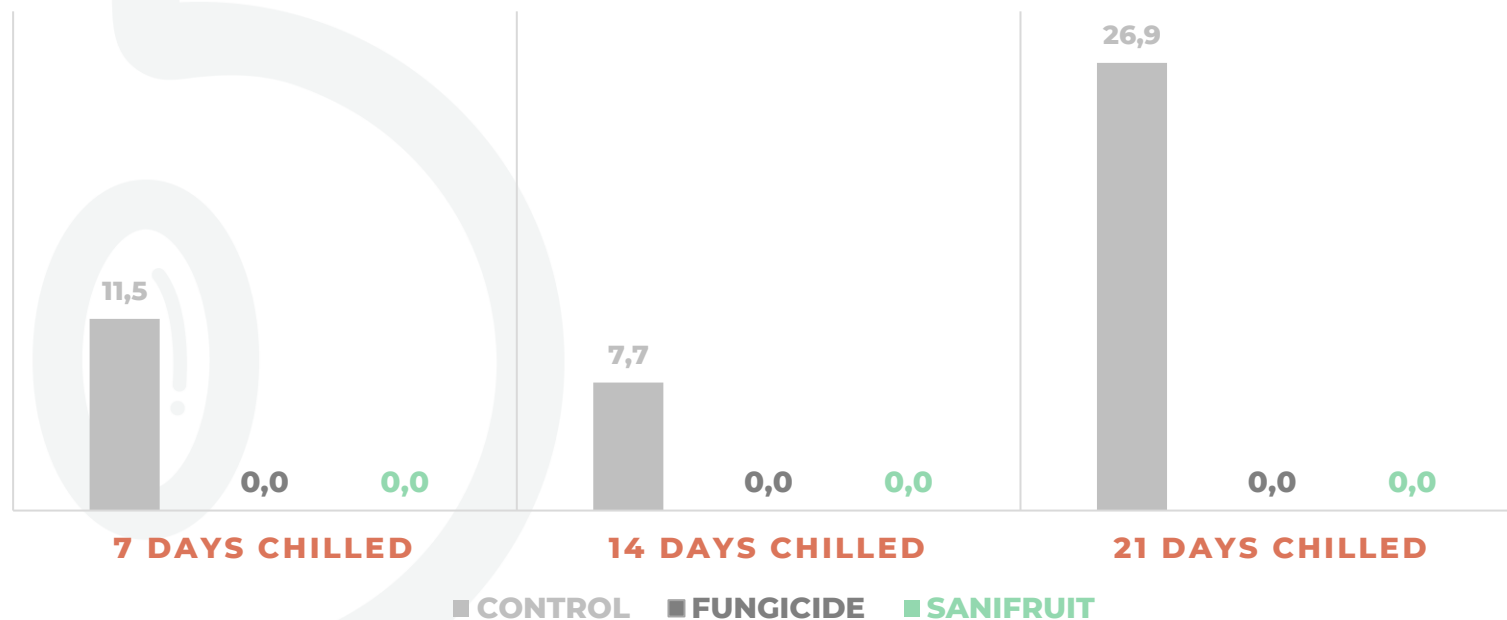
Peach

- Chilling room
- Inoculated

TREATMENT	7 DAYS	14 DAYS	21 DAYS
CONTROL INOCULATED	● 11,53	● 7,69	● 26,92
FUNGICIDE INOCULATED	● 0,00	● 0,00	● 0,00
SANIFRUIT INOCULATED	● 0,00	● 0,00	● 0,00



% NON MARKETABLE - INOCULATED



Independent data

Peach

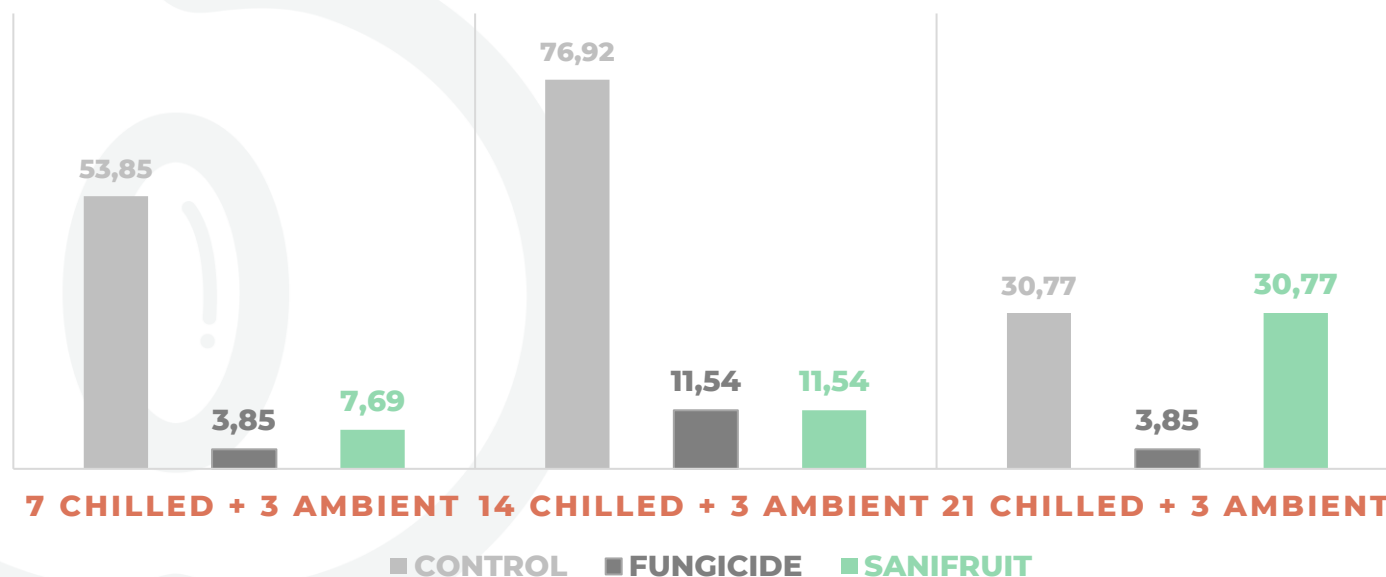
- Chilled + ambient
- Inoculated

TREATMENT	T7F3	T14F3	T21F3
CONTROL INOCULATED	53,85	76,92	30,77
FUNGICIDE INOCULATED	3,85	11,54	3,85
SANIFRUIT INOCULATED	7,69	11,54	30,77

* Lots shaded in green= unripe fruits compared to the rest of the lots.



% NON MARKETABLE - INOCULATED



Independent data

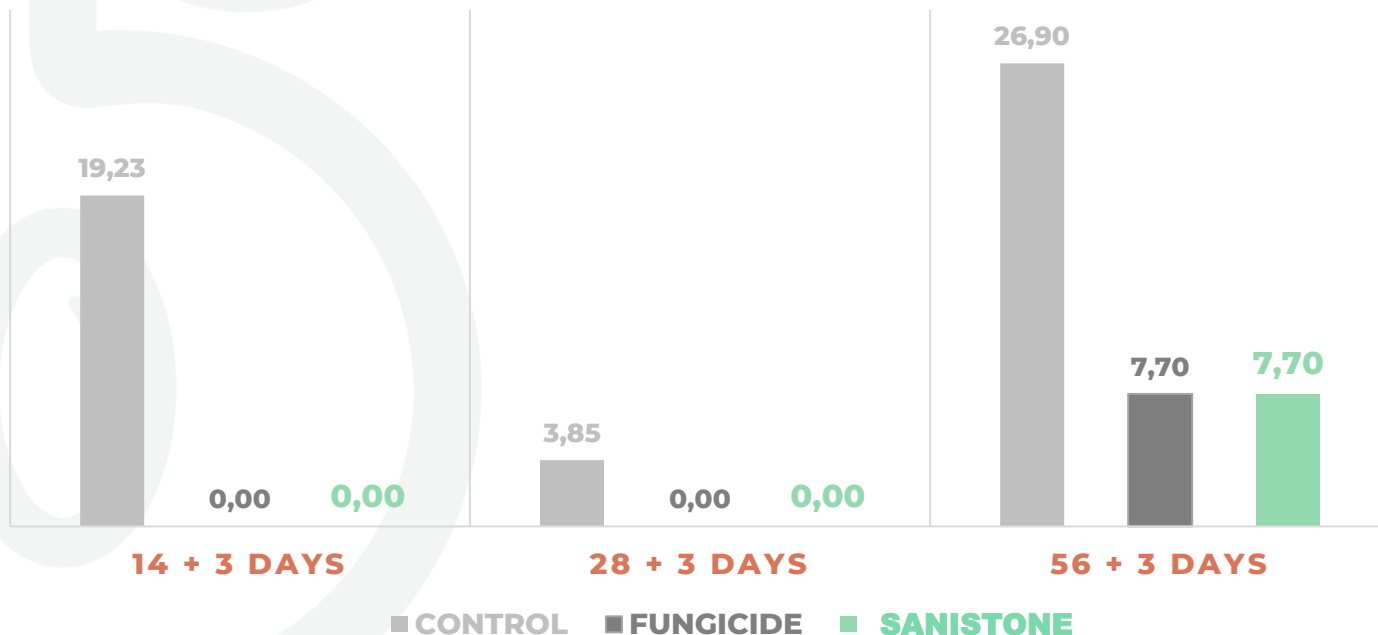
Plum

- Chilled + ambient
- Inoculated

TREATMENT	T14F3	T28F3	T56F3
CONTROL INOCULATED	● 19,23	● 3,85	● 26,90
FUNGICIDE INOCULATED	● 0,00	● 0,00	● 7,70
SANIFRUIT INOCULATED	● 0,00	● 0,00	● 7,70



INOCULATED ANGELENO PLUM (MONILIA) - NON MARKETABLE (%)



Independent data

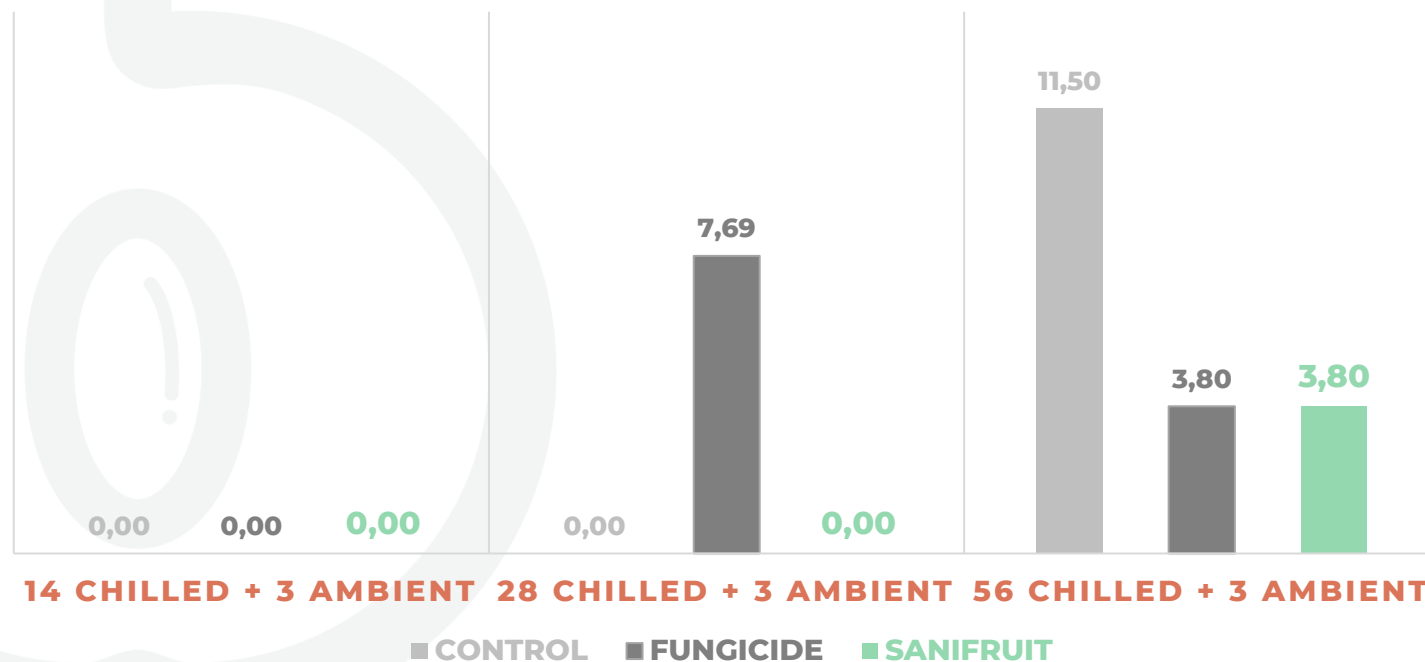
Plum

- Chilled + ambient
- Without inoculation

TREATMENT	T14F3	T28F3	T56F3
CONTROL	0,00	0,00	11,5
FUNGICIDE	0,00	7,69	3,8
SANIFRUIT	0,00	0,00	3,8



WITHOUT INOCULATION ANGELENO PLUM - NON MARKETABLE (%)



Application and equipment: SANICOVER FH



BENEFITS OF THE SANICOVER FH APPLICATION SYSTEM:

- Homogeneous application system.
- Easy application and installation on any packing line.



Proven effectiveness in the market



22 packing houses in Spain
currently using **SANISTONE**



+ 120 M KG treated in **2021**
+ 200M KG planned for **2022**



+ 40 trials carried out in packing houses



We make it easy



**Solutions based on
client's needs**



**Easy application
of treatments
with the available
systems in
packing houses**



**If there is no treatment
system, Sanifruit
evaluates and
proposes a system that
can be adapted to any
packing line**



Benefits

Promotion of healthy food

Improvement of your brand image

Access to restrictive markets

Claims reduction

Increase of packing house profitability





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