Fresh and fresh cut produce is a rich source of nutrients and numerous health benefits. But the rich source of nutrients in the freshly harvested fruits and vegetables invites microbial contamination too. Moisture availability and temperature encourage pathogen survival on the fresh produce. In the last three decades, fresh produce associated outbreaks have been amply documented. Food borne illness outbreaks are on the rise in the last three decades. Microbial contamination comes both at preharvest and postharvest stages of the produce. With increased production of the fresh produce, there has been a simultaneous increase in the food borne outbreaks. This is why post harvest PREWASH of the produce with sanitizers has become a critical control step in the processing of fresh produce. Many food borne pathogens have been identified as biofilm producers on food and contact surfaces.

Care P Cold Sterilant is a convenient and effective alternative to eliminate pathogens and bring down bioburden from the fruit & vegetable surfaces. Care P is constituted of food grade Hydrogen Peroxide and Peroxyacids. Care P Cold Sterilant for F & V processing is a FOOD GRADE alternative for other sanitizers. Care P eliminates biofilms from the surfaces of fruits and vegetables. It does not alter the aroma, colour, taste and texture of the CUT VEGETABLES OR FRUITS either. It leaves behind no residues. Care P does not affect the organoleptics of the fresh produce.

Care P Cold Sterilant has been approved for sanitizing food and food contact surfaces. The combination of hydrogen peroxide and peroxyacids is approved as a secondary direct additive into food for human consumption with residues acceptable upto 75 ppm for hydrogen peroxide and 220 ppm for peroxyacids, by the USFDA (CFR 21, 173.370).
Benefits

- Eliminates pathogenic and spoilage bacteria, without affecting the shelf life of the produce
- Enhances shelf life of the TREATED PRODUCE
- Does not affect the nutritive value of the treated produce
- Does not hamper the sensory quality of the treated produce
- Does not leave behind residues
- No DBPs (disinfection by products) are formed

Applications

- Preharvest spraying to avoid onset of fungal, bacterial, viral contamination
- Post harvest dipping in 0.1% to 0.5% Care P solutions to reduce spoilage and pathogenic bacteria and fungus and enhance shelf life
- Fogging of the process and storage area with the product to contain cross contamination and recontamination
- Washing of crates and handling equipment to contain cross contamination
- Surface disinfection of floors and pellets to contain bacterial, fungal growth
- Fogging and decontamination of cold storages
# Technical Data

<table>
<thead>
<tr>
<th>Ingredients</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>$\text{H}_2\text{O}_2$ (Food Grade)</td>
<td>15 % w/v</td>
</tr>
<tr>
<td>Peroxyacids</td>
<td>0.2 % w/v</td>
</tr>
<tr>
<td>Colour</td>
<td>Colourless</td>
</tr>
<tr>
<td>Odour</td>
<td>Odourless</td>
</tr>
<tr>
<td>pH</td>
<td>1.9</td>
</tr>
<tr>
<td>Miscibility with water</td>
<td>good in all proportions</td>
</tr>
<tr>
<td>Corrosiveness</td>
<td>Non corrosive even at 5% solution strength</td>
</tr>
<tr>
<td>Shelf life</td>
<td>3 years</td>
</tr>
</tbody>
</table>

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