

DECCO IBÉRICA Post-Cosecha, S.A.

Technical Circular n° 2

2008/2009 Citrus Season

WORKING WITH DRENCHER

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Drencher is an equipment to treat a large volume of fruit with minimal manipulation in a short space of time. These characteristics have promoted to increase the use of this equipment in the citrus packinghouses.

We want to remind once more that, in order to obtain effective results, guidelines for handling should be followed, especially in fruits that have suffered significant rainfall.

Rain not only affects the state of fields causing a **greater accumulation of mud** when fruit is harvested with boxes in fields, but it also affects the physiology of fruits which are **more turgid and sensitive**, the more if a short interval has passed after the rain, and also influenced by temperature, humidity and winds in these intermediate days.

Work guidelines with drencher

1. **Maximum number of pallets:** not dip more than 60 pallets in drencher of cabin and no more than 80-100 (depending on the dirt) in drencher of chains with the same dissolution. Remove and renovate the remaining dissolution. Never leave dissolution day by day.
2. **Clean and disinfect:** every time that dissolution is prepared, both as replacement and at the end of the workday. Remove dissolution, remove traces of vegetable material and mud, rinse, fill with clean water,



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incorporate disinfection product (see point 4), make two or three cycles at least, empty, and fill again with dissolution or leave it till next day.

3. **In degreening, let dry pallets before entering into chamber.** In turgid fruits, dissolution is more slowly absorbed and, if we enter boxes without previous drying up, dissolution comes into contacts among fruits and between fruit and box, and together with the high humidity of the chamber, it will be longer to dry. This remaining dissolution into contact with the skin for more than 24 hours. could cause damages on sensitive varieties of fruits.
4. **Dosage and disinfection products**, different alternatives:
 - a. Deccosol Net (orthophenylphenol) to 3%.
 - b. Deccosan (hydrogen peroxide + peracetic acid) to 1%.
 - c. Pennquat (quaternary ammonium) to 3%
 - d. Deccoklor (sodium hypochlorite) to 3%

If you have any enquiries on the subject, please contact our Technician in your area or send an e-mail to decco@decco-web.com

DECCO Technical Service

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