



Proven effectiveness in combating diseases and post-harvest disinfection



Application in the sanitization of:



Fruits, vegetables
and greens



Surfaces
and Environments



Equipment



Cold
Chambers



Transport
Trucks



Utensils

HIGHLY EFFECTIVE Sanitizer

- + Post-harvest disease control
- + Shelf Life for the final product
- + Savings

Dioxiplus aims to maintain the quality of fruits, vegetables and greens, increasing their shelf life.

With stabilized sanitization technology, **Dioxiplus** has proven efficiency in combating fungi, bacteria, spores and viruses present in post-harvest fruits.

Since it is non-corrosive when in solution, it can be applied to various surfaces, equipment and utensils so that they are not responsible for the inoculation of undesirable pathogens in the final product.



Advantages



Zero waste

Does not generate waste in fruits and can be used immediately without the risk of residues.



Disinfects at low concentrations

Dioxiplus in the indicated concentrations is colorless and odorless. More economical and efficient.



Environmentally friendly

Input approved for use in the sanitation of organic products after harvest. Also approved for use in cleaning facilities.



pH Range

Works in a wide range of water pH, without the need for regulation.



Does not require rinsing

As it does not generate residue or other types of agglomerates, after using **Dioxiplus**, fruits do not need to be washed again.



Dosage:

- 1.0 mL per liter of water.
- The dosage used varies according to the application purpose.
- **Dioxiplus** is highly soluble in water and easy to handle.

Storage:

- Always seek technical guidance and carefully read the instructions on the label.
- Always keep in its original packaging and in a dry place protected from sunlight.
- After use, keep the packaging closed.
- Keep out of reach of children and animals.