

DISINFECTANTS FOR POTATO STORAGE AND HANDLING EQUIPMENT

Product	Active Ingredient	Rate/Concentration	Potato Storage		Potato Handling Equip.		Fruit Dips	Comments
			Porous	Non-Porous	Porous	Non-Porous		
All Pure: Bacti-Chlor, EPA # 37982-38 Bacticide, EPA #37982-20001 LT Sanitizer, EPA #37982-20004 & 37982-20003 Chlorine Gas, EPA #37982-2	11% Sodium hypochlorite 12.5% " " 9.2% " " 99.5% Chlorine	Varies with type of application.		X	X	X	X	Pre-wash & rinse required for surface disinfectant Feed & watering equipment must be rinsed with potable water before use. Fruit must be rinsed with potable water before packaging. Must have supplemental label.
Bio-Cide International: Oxine Sanitizer EPA #9804-1	2% Chlorine dioxide	3 1/4 fl oz w/ 1 Tbsp citric acid	X	X	X	X		Surface must be pre-cleaned w/ detergent & potable water rinse
BioSafe Systems: Storox and Oxidate EPA #70299-2	27% Hydrogen dioxide (Hydrogen peroxide and 5% Peroxyacetic acid)	Varies with type of application.	X	X	X	X	X	
Deatrick & Associates: Klorman Chlorinator EPA #57425-3	68% Calcium hypochlorite	Rates variable depending on site and method			X	X		Can be applied directly to potatoes prior to storage.
Ecolab, Inc. Super Kabon, EPA #1677-43 Quorum Green, EPA #1677-144 Ster-Bac, EPA #1677-43 Victory, EPA #1677-186	10% Ammonium hypochlorite 5.25% Sodium hypochlorite 10% Ammonium chloride 15% Peroxyacetic acid & 11% Hydrogen Peroxide	1 fl oz/ 2 gal of water 10 fl oz/200g water 0.5-1 oz/gal of water 1 fl oz/16.4 g water	X	X	X	X	X	Potable rinse required. Potable water rinse required. " " " " " " " "
Garratt-Callahan Company Formula 305, EPA #37982-20003-8540	9.2% Sodium hypochlorite	25 ppm					X	Clean potatoes first & rinse after sanitizing
ISK Biotech: PQ-57 EPA #1022-490-71581	5% Copper 8-quinolinoate	1% Solution	X	X	X	X		Can not be directly applied on potatoes.
Jones Chemicals, Inc. Sunny Sol 150, EPA #1744-20001	12.5% Sodium hypochlorite	100 ppm			X	X	X	Pre-wash & rinse required for surface disinfectant Feed & watering equipment must be rinsed with potable water before use. Must have supp. Directions.
Kay Chemical Company Vegi Wash, EPA #1677-19-5389	3.25% Sodium hypochlorite	Rates variable depending on application site and method.				X	X	Pre-wash & rinse required for surface disinfectant. Vegetable dip requires potable water rinse following app.

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							X	Must have supplemental directions to legally apply. Can be applied directly on potatoes prior to storage. Potable water required. Structure disinfection requires prewash.
S.C. Johnson Johnson CRS Fruit & Vegetable Wash, EPA #70627-4	4% Sodium hypochlorite	Rates variable depending on site and method		X		X	X	Surface sanitizing requires washing before use. Fruit dip requires a potable water rinse.
Sterling Pulp Chemicals Ercopure 25, EPA # 53345-14	25% Sodium hypochlorite	5 PPM					X	Treated Potatoes must be rinsed with potable water.
Thatcher Chemical Company: T-Chlor EPA #9768-7	11.9% Sodium hypochlorite	100-600 ppm. Rates highly variable depending on application site and method.				X		Can be applied directly on potatoes prior to storage.

Comments

1. This list represents products labeled for potato storage & equipment disinfectant uses in Idaho. Fungicide products are not included. Other states may have additional products registered.
2. Products with potato uses on the label may be missing from this list. If you believe a product is missing from this list, call George Robinson at (208) 332-8593.
3. Products need to be registered yearly, due to the annual expiration of all pesticides on December 31. To confirm a disinfectant's registration, contact the Idaho Department of Agriculture (208-332-8593).
4. Always follow product label directions and handling precautions.

Definitions

Porous: A permeable surface such as dirt floors, wood and insulation.

Non-porous: A non-permeable, hard, inanimate surface such as metal, glass, or concrete.

June 25, 2003