

Potato Storage Fogging

StorOx 2.0 and SaniDate 5.0 Reduce Pathogens and Extend Storability



Pathogen Education

Pathogens find their way into tuber from the field; at harvest from wounds and bruises as well as contaminated storage facilities. Intermittent applications during storage can reduce the incidence and severity of storage losses. Primary diseases during potato storage include, but are not limited to: Bacterial Soft Rot, Dry Rot, Late Blight, Pink Rot, Pythium Leak, Ring Rot and Silver Scurf.

BioSafe Systems' THERMAL Fogging Program offers control, reliability, effectiveness even the additional benefit of extended storability.

By fogging with StorOx 2.0 and/or SaniDate 5.0, the chemical compounds become part of the water vapor and are carried up through the potato pile, reacting with bacterial and fungal organisms. This application penetrates every nook and cranny of the pile - thoroughly enveloping it.

Complete and Comprehensive Program

1. Make first fog application at door closure of storage and repeat applications as necessary once every month. *After fogging, do not allow personnel to enter treated area until residual fog has dissipated and there are no strong odors, characteristic of acetic acid.*
2. If using SaniDate 5.0, monthly applications should be at the lower rate per the label, if not, reapply at the rate below as needed.



StorOx 2.0	SaniDate 5.0
1.28 fl. oz./ton (26.6 fl. oz./1,000 cu. ft. or 5 gallons/10,000 CWT)	.95 fl. oz./ton (20 fl. oz./1,000 cu. ft. or 3.5 gallons/10,000 CWT)
Mix concentrate with water at 1:1–1:5 ratio and fog directly into the plenum while running the fan(s) at low speed.	

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