



Product information

While processing vegetables after harvesting diseases are being spread by contact of other vegetables, processing lines and other post-harvest processes.

The CleanLight Post-harvest UV-hood disinfects the surface of these vegetables and prevents the spreading of fungi, bacteria and viruses such as Erwinia, Pseudomonas, Fusarium, Botrytis, Listeria, Salmonella, Honeydew and Powdery Mildew.

This CleanLight UV-hood is mounted on top of the processing lines. For example, on a sorting line of peppers, cucumbers or tomatoes. If the product does not turn underneath the CleanLight UV-hood, there is a possibility to include a roller belt. Next to the product being disinfected, the transportation belt will also continuously be disinfected.

In the two or three seconds that the product is under the hood, the surface (of vegetables and fruit) are being well disinfected. This prevents the spreading of diseases and further loss of products in the chain.

Built-in fans ensure that the lamps always operate at optimum temperature and thus ensure the maximum cleaning effect / UV-doses.

Specifications

- Available in the most common widths: 80cm, 135cm and 160cm
- Voltage adjustable to desire of client 120V or 230V
- Includes ventilation, air filters, temperature sensor and control box
- Lifetime of the lamps: 12000 hours (hour meter included)
- Electricity usage: 1200 watts (80cm), 2000 watts (135cm), 2500 watts (160cm)
- Useable for the processing of peppers, cucumbers, tomatoes, lemons and others

Advantages

- Useable for multiple vegetables
- Effective against fungi, bacteria and viruses
- Prevents the spreading of diseases and future loss of products in the chain
- CleanLight does not leave any residues on the products
- It is a dry and fast application
- There is no (regulatory) limit of applying UV-light on the product

Results DNA Multiscan tests

Unexposed

**Fusarium Oxysporum
Level 5**

Exposed

**Fusarium Oxysporum
Level 0**

Maximum
Level is 6

Sample	No UV treatment cfu/g	No UV treatment log ₁₀ cfu/g	UV treatment cfu/g	UV treatment log ₁₀ cfu/g
Replicate 1	70000	4,85	550	2,74
Replicate 2	35000	4,54	1800	3,26
Replicate 3	160000	5,20	3400	3,53
Average	88333	4,86	1917	3,18

Table 2 Effect of the UV-irradiation on *E. carotovora* subsp. *carotovora* in paprika samples

These results show reductions between 95% and 99% of the Erwinia Carotovora bacteria, tested in peppers.

Contact

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