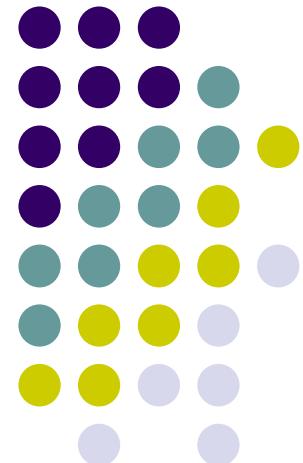
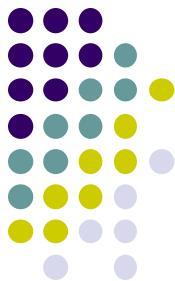




SWEET POTATO STORAGE SOLUTIONS





Fog Application

To sanitize empty storage rooms, bins and equipment.

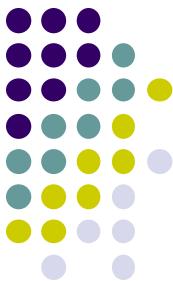
To treat onions and potatoes and sweet potatoes in storage

Field Applications

To kill and reduce bacteria and mold disease in the field.



KILLS Rhizopus rot and other molds and bacteria on Sweet potatoes



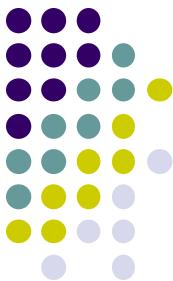
Jet Ag® Fogging

EPA # 81803-6



Label Directions for use

- **For fruit and vegetable storage systems Jet-Ag can be applied by fogging to control the growth of non-public health microorganisms that may cause decay and/or spoilage on raw, post-harvest fruits and vegetables during the post harvest process.**
- Use in a secure fruit and vegetable storage system.
- Vacate all personnel prior to fogging. Post notice of when personnel can re-enter. After application, purge room with fresh air to replace treated air. Ensure room is properly ventilated. Personnel may re-enter 2 hours after system has been properly aired. Ensure there is no strong odor characteristic of vinegar before having personnel return to work area.
- Fog areas to be treated using **3.5-20 fluid ounces of Jet-Ag into humidified air per 1000 cu. ft.** of room volume. Inject concentrate into water used in humidification of postharvest fruit and vegetables in storage using any type of fogging equipment including: cold foggers, **thermal foggers**, low pressure air assisted and high pressure fog systems.



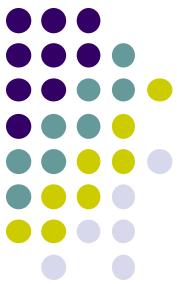
Jet Ag® fogging

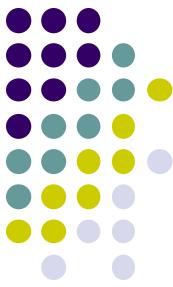
US Patent # 9,050,384

The Jet-Ag® special patented process super heats and produces a special fog which is the vaporization of the solution into the air

Jet Ag®

Fogging treatment





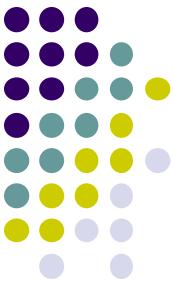
Jet Ag® fogging

US Patent # 9,050,384

The patented technology utilizes the free radicals generated from super heated peracetic acid and hydrogen peroxide into superoxides (super microbial killers)

Jet Ag®

Fogging treatment





Jet Ag® fogging

US Patent # 9,050,384

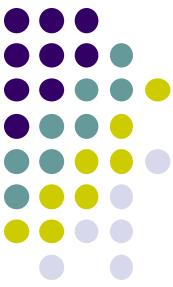
This patented process of superoxides and hydroxyl radicals **kill** all microorganisms such as bacteria, fungi and viruses, like Rhizopus rot and black rot on contact.



Jet Ag® fogging

US Patent # 9,050,384

Patented process takes four hours of kill time to effectively kill mold. Bacteria is a much quicker process. After application 2 hours of air recirculation.



Jet Ag®

Fogging Treatment

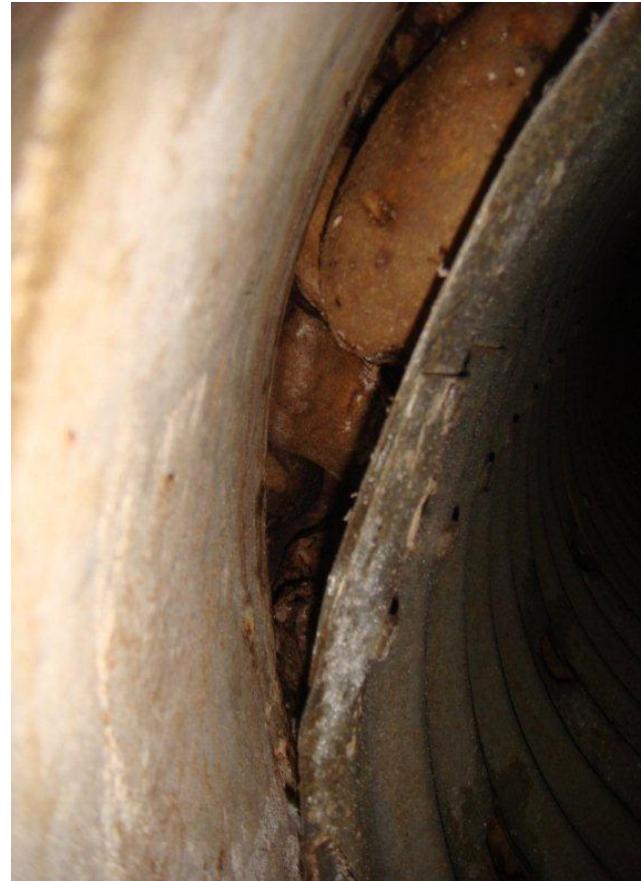




Table 2. Effect of 3 or 0 hr fumigation with Jet Ag (hydrogen peroxide 22% +peroxyacetic acid 5%-formulation Un 3149) on control of *Erwinina carotovora* pv. *carotovora*.

Potatoes were either inoculated by painting the skin with bacteria or introducing bacteria into wound with sterile needle.

Controls were none inoculated or needle stabbed only.

This trial repeated 3 times with 20 potatoes each.

Data are average of 3 trials.

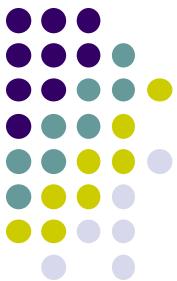
Stored 7 days @ 70F in plastic containers at 100% rh.

| Treatment | Cfu/ml | % rotted tubers |
|-----------------------------------|----------|-----------------|
| Non Fumigated-Skin inoculated | >10,000 | 50 |
| Non Fumigated –needle inoculated | >10,000 | 75 |
| Fumigated- skin inoculated | 0 | 0 |
| Non fumigated-needle inoculated | <5 | 15 |
| Non inoculated | 0 | 0 |
| Non inoculated needle stabbed | <3 | 3 |

Data by Dr. Barry Jacobson, Montana State University

Jet Ag®

Fogging tests

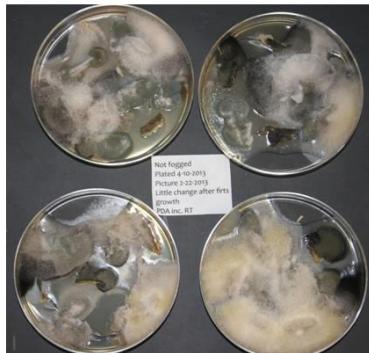




USDA Fort Pierce

Jet Ag®

Fogging tests

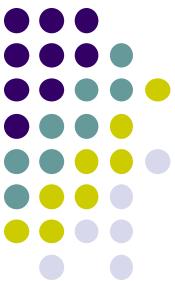


Growth of microflora on cantaloupe peel from fruit not fogged (left) and fruit fogged with PAA 4 h (right)



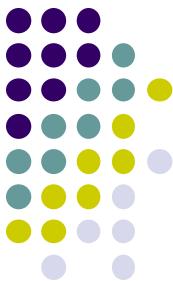
Tomatoes before treatment (upper left) and at 10 C w/out fog for 5 days (lower left) and after fogging with PAA for 4 h, left 5 days at 14 C (lower right)





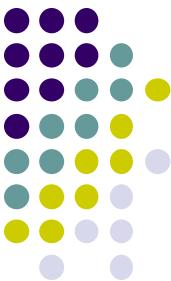
USDA Citrus Testing





Advantages of “*fogging Jet Ag*”

- Broad spectrum efficacy against gram-negative and gram-positive bacteria, fungi, yeasts, molds and sporulators (food spoilage micro-organisms).
- Surface sanitizer
- Treat in place...when storage is filled with sweet potatoes in bins
- Dry fog...no wet sweet potatoes
- Desiccant action...dries up the wounds, sets skin
- Treatment takes about 4 hours



- Biological Fungicide – “*Pseudomonas syringae*”
- Post harvest biological fungicide for sweet potatoes to control *rhizopus rot.*
- Beneficial bacterium = Competitive Inhibition
- EPA labeled fungicide for sweet potatoes since 2008



- Peroxyacetic acid (PAA) Algaecide, Fungicide and Bactericide
- Pre and Post harvest labels for sanitation of field, post harvest and fogging of sweet potato storages



Advanced Decay Control **SOLUTIONS**

Bio-Save®

- 10+ years of proven results for post harvest disease control
- Spray biological fungicide onto sweet potatoes on packing line
- Controls *Rhizopus Soft Rot Disease*

JET-AG®

- New post harvest chemistry for year round storage sanitation
- Apply as a thermal fog into sweet potato storages
- Kills and reduces bacteria and fungal spores on contact



Both Products are WSDA Organic Certified

Partner with Jet Harvest Solutions for your sweet potato sanitation storage needs



Longwood, FL 32791 • 1-407-523-7842 • 1-877-866-5773 • www.jetharvest.com



**Products are
ORGANIC Certified thru
WSDA and OMRI;**