

Protection for Stored Onions: PAA is at the Forefront.

Onions now have an effective method of post-harvest protection applied in storage. Peracetic acid—or PAA—is a sanitizer that battles microorganisms and their spores. Specifically, chemical bonds are disrupted within the cell membrane to achieve mortality of the threatening bacteria.

Jet-Ag® is a product that pairs PAA with hydrogen peroxide, and upon application, it effectively disinfects stored onions.

In storage, excess water is the enemy! Onions can now be treated with Jet-Ag® in storage, without introducing moisture. The method of application is thermal fogging through the storage air system, which mixes with existing storage humidity, and results in a vapor. The vapor covers everywhere. Growers are seeing coverage close to 100% of their stored onions.

The product acts as a desiccant, doing a good job of drying off wet rot, along with destroying bacterial and fungal spores. Not only are onions thoroughly blanketed in this protection, the vapor reaches every nook and cranny of the storage area, resulting in excellent sanitization.

Growers are seeing the benefit of early application—the day after onions' storage doors are closed is ideal—but application can occur at any time. After 24 hours, the onions are safe for consumption.

PAA-based sanitizers are environmentally friendly, as the compounds simply break down into oxygen and water.

Jet-Ag® complies with USDA National Organic Standards, and is registered for use in organic agriculture by the Washington State Department of Agriculture.

This sanitizer also has benefits for your equipment, as it is less corrosive than hypochlorites. It can be used at any temperature, and works well under cold conditions (-4° C).

Why hire out for application?

Industrial Ventilation Inc. (IVI) is a service-focused leader in onion storage, and they provide the expertise and equipment for Jet-Ag® application. Utilizing IVI's service means efficiency. A one-time application typically gets the job done.

Onion growers have seen the benefit of partnering with IVI for their Jet-Ag® application. While the day after storage occurs is ideal for the fogging, application can be done at any time, and at any at any temperature, throughout the storage season.

Jake Wardenaar of Blue Sky Management, LLC in Royal City, Washington uses Jet-Ag® for storage treatment of onions and potatoes:

"Jet-Ag has proven to be effective on drying up external decay on severely hailed-on onions to the point of being able to work through the crop in the packinghouse. The product also seems to accelerate the drying of onions and reduces humidity during curing."

Efficient, effective and safe: IVI's Jet-Ag® service is making its mark on onion grower's calendars.

- Mike Machurek, IVI Sales Manager, July, 2013