

Fruit & Vegetable Processing

The Accu-Tab® system by PPG Industries combines uniquely designed patented chlorinators with slow release 68% calcium hypochlorite to provide one complete system for tablet chlorination. Many fruit and vegetable produce processors are choosing the Accu-Tab system to replace traditional gas and bleach systems.

Why choose the Accu-Tab system?

- Enhanced food safety to meet HACCP requirements
- Tighter control of chlorine levels results in more consistent product quality and less chlorine usage
- Calcium hypochlorite reduces post-harvest disease and may extend product shelf life
- Controllable dosage eliminates bacteria contamination
- Requires less pH adjustment—lower chemical costs than with bleach
- Added safety for unskilled workers from splash and spills

Accu-Tab system applications:

Fruit & Vegetable Washing

- Chiller water sprays
- Dip water tank
- Tank wash

Fresh- Cut

- Flume water
- Spray bars

The Accu-Tab system is certified:

- NSF International White Book™ listed as NSF Registered Proprietary Substances and Non-Food Compounds for D2, G4, G5, G7 and Q4
- FDA acceptable for use as a sanitizing solution per 21CFR 178.1010

Member of:

