FOODPRO FORCED HOT AIR POST HARVEST ALTERNATIVE TREATMENT TO METHYL BROMIDE

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Foodpro International, Inc., with corporate offices located in San Jose, California, has been a leader in the field of post harvest insect control for over 25 years. Initially designed and provided oversight in the installation of both methyl bromide chambers and hot water dip treatment facilities. Then, in the late 1980s, Foodpro pushed forward with new and innovative heat treatment designs with the first of their heat treatment chambers placed in Hilo, Hawaii for the post harvest treatment of papayas. The Hawaii units have operated continuously since their late 1980s installation and their effectiveness, accuracy and efficiency has long since been proven.

As a provider of food technology transfer, Foodpro has recognized for many years the benefits of the Irradiation technology for the control of insect infestation. However, also recognized was the fact that besides creating enormous initial capital expense there was and is a heavy risk of consumer rejection because of the stigma it carries, even if it is not a threat to their health. So we firmly believe that the development of a safe, acceptable alternative was the best path to follow. The result was our development of the best alternative we could produce, the Foodpro Forced Hot Air Treatment Chambers.

The Foodpro Forced Hot Air Treatment Chambers are capable of maintaining the full range of allowable treatment temperatures as well as treatment air humidity and can be programmed for multiple variations and controlled reversing air patterns. The produce is normally treated in 48” x 48” x 27” high treatment boxes but other sizes and configurations can be implemented also. They are a fully developed and tested and economical alternative to the hot water dip, irradiation and/or the methyl bromide treatments.

Growers and processors should have several objectives in mind. The foremost objectives are the reduction of fruit loss, improvement of fruit quality, appearance and taste, expansion of marketing base and increasing of profit. The Foodpro forced hot air treatment chambers can assist them to reach these objectives.

Chambers are available holding from 6 to 48 fruit bins of the size noted above, each holding approximately 900 pounds of fruit. A 12 bin unit will

treat approximately 10,000 pounds (4,536 kilos) per treatment. A 48 bin unit will treat approximately 40,000 pounds (18,144 kilos) per treatment.

The Foodpro engineering staff stands ready to assist with complete facility design and project supervision, working closely with both USDA/APHIS/ARS and grower/processor groups.

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