

San Lorenzo, Honduras – 2021

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## Melon packing house improves post-harvest biosecurity through HPGen water treatment

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- HPGen improved sanitation of melons post-harvest
- Residue-free treatment of the melons in closed-loop water recirculation system
- Fully autonomous system, safe to use and operate



#### The customer

Grupo Agrolíbano is one of the largest melon growers in the world, with over 6000 ha of crops by the Pacific Ocean in Honduras. Agrolíbano exports melons for the North American, European and Asian markets, and their operation is highly focused on state-of-the-art food safety and sanitation practices. They are also pioneers in incorporating sustainable practices in their growing and production processes in Central America.

In an effort to further strengthen bio-security practices and optimize water usage, Agrolíbano was looking for a long-term solution enabling them to sustainably and safely reuse water in the post-harvest wash of the fruits. To this end they turned to HPNow, which recommended implementing three HPGen systems for this operation.



*Aerial overview of Agrolíbano's fields in Honduras, and close-up of the melons before harvest.*



#### Results of HPGen

HPGen improves and protects the packing house processes through cost-effective, safe and sustainable water treatment. The HPGen product line is designed specifically for the agriculture market. HPGen produces a safe concentration of Peroxide UltraPure™, a very high purity solution of hydrogen peroxide. Peroxide UltraPure™ is introduced in the water recirculated during the melon cleaning process, where it keeps the water clean and the produce safe.



*HPGen production center at Agrolíbano, composed of three HPGen A-Series systems.*

Agrolíbano installed three HPGen A-Series systems in its packing house. Peroxide UltraPure™ generated by the systems is introduced in a controlled manner in the recirculating water baths used in the melon cleaning process.

As part of the melon post-harvest process, water quality is closely monitored by Agrolíbano according to strict standards. This includes water analysis to ensure bacterial levels, including *E. coli*, are well below safety standards. Pedro Mejía, technical manager at Agrolíbano, reports: 'Following installation of the HPGen production center, bacterial levels have been maintained well below safety thresholds. The HPGen systems represent a step forward in our food safety practices, as well as in our sustainability efforts'.

Importantly, there are no residues from the use of Peroxide UltraPure™, as after use it becomes water and oxygen. Therefore, there are no toxic byproducts that can accumulate on the cleaned melons, and the released oxygen in gas form creates bubbles that help mechanically clean the melons.





*Post-harvest cleaning of the fruits at Agrolibano.*



*Detail of the melon wash process, and image of the packing house. Water used in the process is recirculated, and contains Peroxide UltraPure™ that keeps it clean.*



### HPGen setup

The HPGen production center is installed in a dedicated room adjacent to the packing house. The HPGen systems automatically fill buffer tanks with Peroxide UltraPure™, from which it is introduced in the recirculation baths. The system operates completely autonomously, without need for further intervention.



Learn more about the HPGen system and its benefits for agriculture at:

<https://www.hpn<sup>o</sup>w.eu/irrigation-water-treatment/>

