Chlorine Materials: Post Harvest /Processing

Although NMDA organic program prefers the use of other materials (such as hydrogen peroxide or peracetic acid) for post-harvest washing of produce, chlorine materials are allowed if these guidelines are followed:

1) The chlorine material must be labeled as food grade or approved for such use by NMDA.

2) The chlorine material must be approved by OMRI, WSDA, PCO or NMDA.

3) Water used to wash produce may not contain chlorine at higher levels than those approved by the FDA or EPA (see table below).

4) Produce may not be in contact with chlorinated water for more than one to two minutes.

5) A rinse must follow with potable water which contains no more than the maximum chlorine levels found in municipal water: 4 parts per million (ppm) or less.

6) Regular household bleach products are prohibited because they contain surfactants, fragrances, and other prohibited ingredients etc.

7) Chlorine levels in wash water and in rinse water must be monitored by testing.

8) The following documentation must be part of your Organic System Plan (OSP):
   (a) The specific brand name and type of chlorine material
   (b) the chlorine dilution in the wash water
   (c) a justification for the chlorine dilution in the wash water
   (d) the chlorine dilution in the rinse water
   (e) a plan for documenting chlorine use (test strips, test result logs, etc)

<table>
<thead>
<tr>
<th>Material</th>
<th>Maximum dilution, parts per million</th>
</tr>
</thead>
<tbody>
<tr>
<td>calcium hypochlorite</td>
<td>50 to 200 ppm</td>
</tr>
<tr>
<td>sodium hypochlorite</td>
<td>50 to 200 ppm</td>
</tr>
<tr>
<td>chlorine dioxide</td>
<td>3 ppm</td>
</tr>
</tbody>
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