

Reduce  
Soft Rot  
by 98%

## StorOx<sup>®</sup> 2.0

### Control of Bacterial Soft Rot and Fusarium Dry Rot

OxiPhos Controls Bacterial Soft Rot and Fusarium Dry Rot in Potatoes, 2012

**Researchers:** Barry J. Jacobsen, Montana State University, Bozeman, MT

**Target:** Potato

**Organism:** Bacterial Soft Rot (*Pectobacterium carotovora* pv. *carotovora*) and Dry Rot (*Fusarium sambucinum*)

Bacterial Soft Rot can do serious harm to potatoes in storage, reducing yields and affecting your bottom line. Fusarium Dry Rot is another potential threat to potatoes in storage that can damage yields and, in turn, income. A 2012 study performed by Montana State University evaluated the control of Bacterial Soft Rot and Fusarium Dry Rot using different control methods, including StorOx 2.0 bactericide/fungicide.

#### Summary and Results

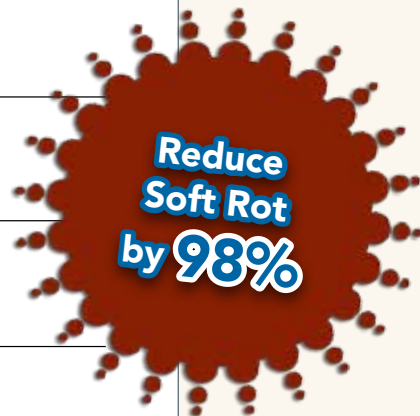
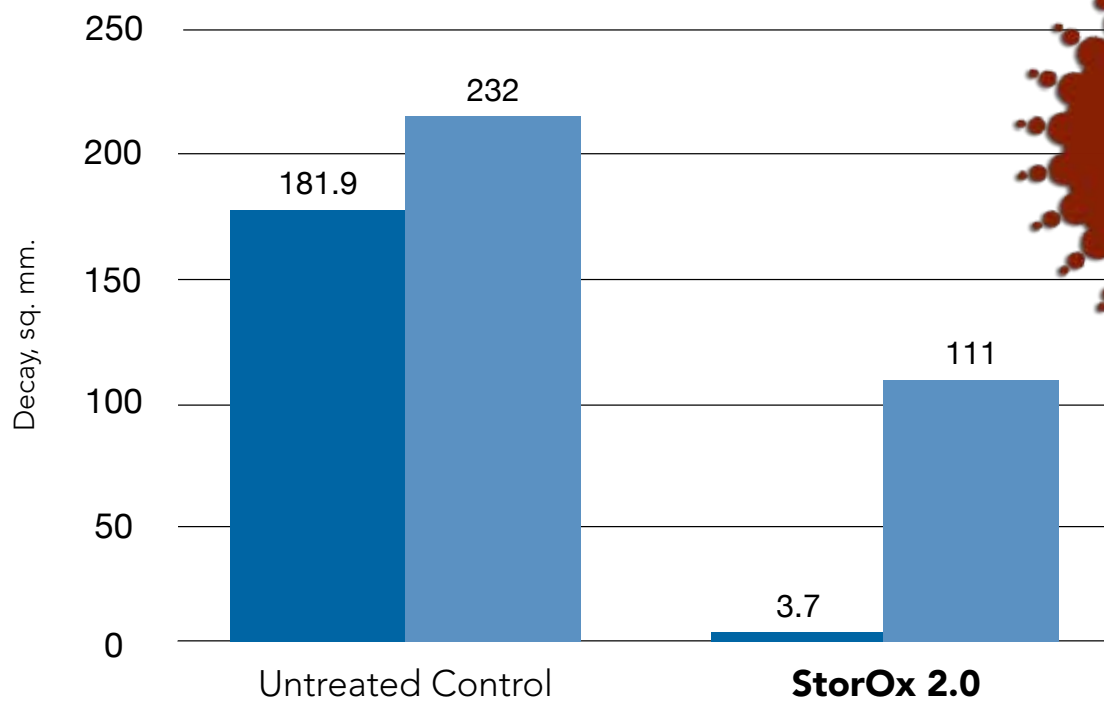
Results of this trial showed that post-harvest applications of StorOx 2.0 bactericide/fungicide can significantly reduce the decay losses in potatoes caused by Bacterial Soft Rot and Fusarium Dry Rot. Soft Rot losses showed reductions of up to 98%. Fusarium Dry Rot showed reductions of up to 52% after the application of StorOx 2.0.



#### Features & Benefits

- EPA registered/labeled for Soft Rot and Fusarium
- Extends shelf life
- Reduces spoilage organisms
- Active ingredients: hydrogen peroxide and peroxyacetic acid
- Available in 2.5, 5, 30, 55 & 275-gallon containers

**Figure 1.** Effect of StorOx 2.0 on Bacterial Soft Rot and Fusarium Dry Rot of Potatoes



For full results, please contact BioSafe Systems.