

Title (en)  
PROCESS AND APPARATUS FOR FIELD DICING/DISINFECTING PRODUCE AND BULK BAGGING/COOLING FOR EXTENDED SHELF LIFE

Title (de)  
VERFAHREN UND VORRICHTUNG ZUM ÖRTLICHEN SCHNEIDEN/DESINFIZIEREN VON NAHRUNGSMITTELN UND SCHÜTTVERPACKEN/  
KÜHLEN ZUR VERLÄNGERTER LAGERBESTÄNDIGKEIT

Title (fr)  
PROCEDE ET APPAREIL DESTINES AU DECOUPAGE ET A LA DESINFECTION DE PRODUITS AGRICOLES SUR LE LIEU DE RECOLTE  
ET AU CONDITIONNEMENT EN VRAC ET AU REFROIDISSEMENT DE CES PRODUITS AFIN DE PROLONGER LEUR DUREE DE  
CONSERVATION

Publication  
**EP 0944330 A1 19990929 (EN)**

Application  
**EP 97936372 A 19970804**

Priority  
• US 9713631 W 19970804  
• US 2362096 P 19960809

Abstract (en)  
[origin: WO9806273A1] A method and apparatus for field harvesting, coring, trimming, disinfecting, dicing, bagging and cooling produce, such as iceberg lettuce, comprising applying an antimicrobial disinfectant and lubricant solution to the internal mechanism of a cutter mechanism (109) mounted on the aft end of a self-propelled harvester vehicle. The antimicrobial is preferably a hypochlorite solution providing from 60 to about 700 ppm, preferably 80-300 ppm, of free chlorine in quantities sufficient to provide approximately 50 ppm of free chlorine in the run off from the cut produce after processing. Mounted on the aft end of the harvester vehicle platform is a pair of lateral conveyors (107) which feed harvested produce to the cutter, either directly or indirectly via a pair of elevator conveyors (108), a cutter mechanism, a cut produce transfer elevator (112) which lifts the cut produce pieces to a packing station comprising a hopper with bag lined toes or bins placed thereunder. Optionally, a spray of antimicrobial solution can be applied either to the produce coming on the lateral conveyors to the cutter, and/or the cut produce on the delivery elevator. The application of controlled concentrations and amounts of antimicrobial solution to the cutter elements during cutting, typically on the order of 50-120 gph, and preferably from 60-90 gph, results in a reduction in Total Aerobic Plate Count by over 80 %, and typically over 95 %.

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**A23B 4/12**; **A23N 12/02**; **A23N 15/00**

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