

Green Up for Agriculture Industry is the solution

Green Life Group is a start-up company devoted to developing and marketing ecological products for agricultural use and environmental sanitation. The cleaning and purification products which the company produces and markets are based on green material which is friendly to the environment and to the individuals who use them. This liquid cleaning and disinfecting anti-bacterial ecological product is strong-acting and water based. It naturally decomposes, is not dangerous to the user and doesn't pollute the environment. It is a readily biodegradable product. Beyond just being a cleaning product that protects the environment it also improves the level of cleaning, protects against damage and is economical.

Green Up Guidelines and Recommendations

Use of Green Up Products in the Packing House

Procedures to be followed for implementing the guidelines and recommendations:

- Cleaning and preparation of the refrigeration rooms.
- Proper maintenance of the refrigeration rooms.
- Cleaning and preparation of the work space.
- Proper maintenance of the work space.
- Cleaning the fruits and vegetables during the grading process.
- Cleaning the waxing apparatus.
- Cleaning products without scent.
- Grease and oil cleaner which is ecological and non-corrosive for general maintenance.

Cleaning and Preparation of Refrigeration Rooms

It is important to thoroughly clean the walls, ceiling and floors in order to prepare the refrigeration rooms for receiving the produce.

How the cleaning is done:

- Spray all surfaces with Green Up D full strength (not diluted).
- Leave on for about 10 minutes.
- Power spray the various surfaces.
- Wait until all surfaces are dry.
- Spray again all surfaces with GreenUp D full strength (not diluted).
- Full fogging to end the cleaning process.

Continuing Maintenance of the Refrigeration Rooms

After cleaning the refrigeration rooms and storing the produce you must continue to keep the air clean and free from bacteria and fungi throughout the entire storage cycle.

This cleaning and maintenance is done by fogging the rooms for appropriate periods of time.

Usually the fogging is done using Green Up Fogger in a 15% concentration.

The frequency of the fogging and its duration have to be determined by the size of the room and the amount of daily activity in the room.

- The amount of fogging is 5 liters solution for an area of up to 1000 sq. meters.
- Fogging should be done once every 96 hours for rooms in which produce is in long storage and there is no entering and exiting the room.
- Fogging should be done once every 48 hours for rooms in which there is some activity and new produce is taken in or added.
- Fogging should be done once every 24 hours for rooms in which there is continuous activity and new produce is added.

Cleaning and Preparing the Work Areas

Keeping the working spaces of the packing house clean and sanitized provides an added bonus for the finished product. The cleanliness of the general area lessens the opportunity for bacteria and fungus in the working area.

When transitioning from one type or one variety of produce to another it's necessary to renew the process of cleaning the working areas.

Cleaning and sanitizing is done by spraying the surfaces and working apparatus, including fork lifts and conveyors, containers for storage and transfer, walls of the structure and all the infrastructure such as water pipes, electrical outlets, drainage pipes, etc.

Spray with Green Up D diluted with 50% water.

Continuous Maintenance of the Work Areas

In order to continue to keep the area clean in the packing house while work is progressing it is recommended to perform maintenance cleaning at the end of the workday.

This cleaning is done by fogging the entire space.

The area can be fogged using the fogger which is used in the refrigeration rooms if the space can be completely closed.

This fogging is done using the same methods of fogging refrigeration rooms, that is using a solution of 15% Green Up Fogger/water —5 liters of solution for an area of 1000 sq. meters.

You can also do the fogging using hothouse foggers (line foggers). In this case use GreenUp F&V in a concentration of 5%/water and let it operate for about 20 minutes at the end of the workday.

Cleaning Fruit and Vegetables During the Selection Process

Green Up F&V is the cleaning product used throughout the selection process.

A concentration of 5%/water is used by dripping (instead of various soaps), spraying or soaking (instead of various products based on chlorine etc.).

It is possible to use one container of prepared solution for all the different procedures done.

Treatment of the Waxing System

Green Up Wax Off is made especially for cleaning the parts which come in contact with wax. Spray the surfaces, rollers, brushes, strainers, etc. with the product at full strength (no dilution). It will break up the layer of wax which is then easily removed by rinsing with water.

This product is very effective at removing stickers which are attached during the selection process.

Cleaning Products Without Scent

The equipment, facility and packing house for the export of produce must be odor-free and use cleaning products that are odor-free.

GreenUp Ecological Soap is produced in a specific odor-free version. It is also possible to get odor-free Laundry Gel for this purpose.

Green Up for Oil and Grease Remover

Our ecological Green Up Forte for oil and grease remover can be used for all kinds of maintenance cleaning such as oil spills (of motors or equipment), removing filth in garbage areas and many others.

The product is completely non-corrosive and can be used on all interior surfaces of every kind of material in the packing house.

For oil and greases cleaning use dilution of 10% -20% of product dilute with clean water only, or consult the company for special treatment. After using it, just rinse with water.

Fogging in the Refrigerated Rooms

Fogging for fruits and vegetables in the refrigerated rooms is done so as to provide a clean area that is also bacteria and fungus free. Disinfection is done by fogging the refrigerated room using Green Up Fog. This can be done using two different methods.

Safety measures must be taken by the employee working in a fogged environment.

Permanent Fogging

Permanent fogging is done by adding GreenUp Fog in a concentration of 10-20% to the water container that is the right size to provide moisture for the room.

Occasional Fogging

Occasional fogging is done by a fogging system that is introduced to the refrigerated room for this purpose. The system can be permanent or temporary in accordance with the specific need. For every 100 square meters you need 1 liter which is made up of 10% GreenUp Fog and the rest water. Each treatment depends on the size of the room. In order to shorten the time spent in fogging you can change the ratio to 20% of Green Up Fog to each liter for 200 square meters of space.

In scheduling the fogging you must decide which room is the best for this procedure. For example, you have to decide if you use fogging at the end of the working day or intend to store the produce for an extended period of time without people going in and out of the room. If you have a closed room for storage you need to fog twice a week. For a ripening room you need fogging every day.

Green Up Fog is effective for up to 60 days. In any case fogging should not be used longer than this period. Green Up Fog is an ecological product. It is not poisonous, not corrosive and does not leave residue. The product does not harm people, fruits and vegetables or anything else.

Appropriate work clothes, protective glasses and face masks are advised.

For any questions or instruction please contact the company representative.

GREEN UP FOG

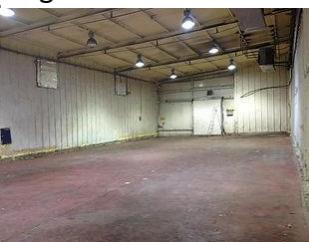
**A Safe sanitizer and sterilizer powerful, biodegradable, water based
Product for fogging in Agriculture applications**

FOGGING

Working Area



Refrigerated Rooms



Export Containers



DESCRIPTION

Closed storage places such as refrigerator rooms and warehouses for agricultural produce, dairy products, meat and other food products are an integral part of the human food cycle. The biggest enemy here is decay and decomposition of the food stored and corrosion of the structure in which it is being held. Decay is a process in which the biological matter disintegrates due to microorganisms such as bacteria and fungi. It is effective against a wide range of micro organisms including Gram positive/negative bacteria, pathogenic food related bacteria, yeasts and fungi.

Green Up Fog excels in its ability to deal with this problem with a wide spectrum antibacterial agent.

After treatment with GreenUp Fog shelf life of fruits and vegetables is lengthened and other food products stored in the warehouse experience a similar extension. Can also be used to clean air-conditioning units and many more cleaning applications

GREEN UP FOG COMPONENTS

Is made from renewable raw materials –glucose derived from corn, and fatty alcohols from coconut and palm kernel oils due to its natural chemistry. No one of the components is not produced from the animals. This product is very mild, low in toxicity and readily Biodegradable

SUMMARY OF BENEFITS

1. WATER BASED
2. FOOD SAFE
3. CLEANER AND STERILISER COMBINED
4. NOT POISONOUS
5. NOT EMIT NOXIOUS GASES
6. NOT FLAMMABLE
7. NOT CAUSE CORROSION IN REFRIGERATED ROOMS
8. DESTROED A WIDE RANGE OF MOLD, FUNGUS AND DIFFERENT MICROORGANISMS.
9. VENTILATION CHANNELS
10. DOES NOT RISK THE BREATHING WAY
11. DOES NOT LEAVE MARKS ON SKIN OR HANDS

DIRECTIONS FOR USE

Fogging in the Refrigerated Rooms

Fogging for fruits and vegetables in the refrigerated rooms is done so as to provide a clean area that is also bacteria and fungus free. Disinfection is done by fogging the refrigerated room using GreenUp Fog. This can be done using two different methods.

Safety measures must be taken by the employee working in a fogged environment.

Permanent Fogging

Permanent fogging is done by adding GreenUp Fog in a concentration of 10-20% to the water container that is the right size to provide moisture for the room.

Occasional Fogging

Occasional fogging is done by a fogging system that is introduced to the refrigerated room for this purpose. The system can be permanent or temporary in accordance with the specific need. For every 100 square meters you need 1 liter which is made up of 10% Green Up Fog and the rest water. Each treatment depends on the size of the room. In order to shorten the time spent in fogging you can change the ratio to 20%

of Green Up Fog to each liter for 200 square meters of space.

In scheduling the fogging you must decide which room is the best for this procedure. For example, you have to decide if you use fogging at the end of the working day or intend to store the produce for an extended period of time without people going in and out of the room. If you have a closed room for storage you need to fog twice a week. For a ripening room you need fogging every day. Green Up Fog is effective for up to 60 days. In any case fogging should not be used longer than this period.

Green Up Fog is an ecological product. It is not poisonous, not corrosive and does not leave residue. The product does not harm people, fruits and vegetables or anything else.

Appropriate work clothes, protective glasses and face masks are advised.

Dilutions will depend on degree of soiling, the sanitizing results required and the type of equipment used.

PHYSICAL PROPERTIES

State:	Liquid
Colour:	Pale coloured liquid
Odour:	Barely perceptible odour.
Solubility in water:	Soluble
Flash point °C:	None
Relative density:	1.06
pH:	10-12 @ 5% Solution @ 25C

PRECAUTION

To the external use only. Avoid from contact with the eyes

In the event of contact with the eyes you have to rinse properly in many clean water

In the event of gulp drank a large amount mitochondrial or milk and turned to the medical treatment

Avoid from contact of children

Guard the tank is closed and besieged there is rescued and closed

Avoid from the exposure of the material to the extreme temperature.

Experiment

- Oranges were rinsed in 5% f&v solution (treatment) or tap water (control)
- Kept in 1-3°C for 50 days
- Treated oranges kept both outer and inner quality



GREEN UP family of products for post-harvest treatments

GREEN UP products are successfully used by the largest packing houses in Israel, to reduce pesticides residues in citrus, avocado and mango for local and export markets.

GREEN UP products keep fruits shelf life even during 6 weeks of sea transport and storage.

Citrus fruits (OR mandarin, Grapefruit, Navel Oranges) kept at 3°C - 5°C maintain high inner and outer quality after 60 days of storage

- Green up soap
- Green up F&V
- Green up Shine

Green up Fog

THE RESULT



THE RESULT IN PACKING HOUSE

Packing compartments

After Before

Drying

Aftr

Befor

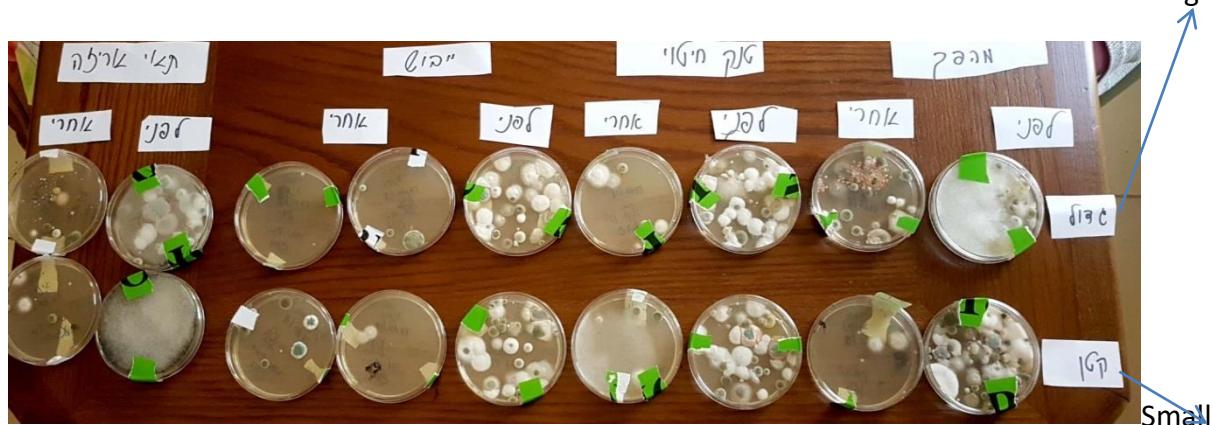
Disinfectant Tank

After

Before

After

Before



For any questions or instruction please contact the company representative.