

WASHING AND CLEANING

- Sorted Fruits.
- Wash with sodium hypochlorite (100ppm).
- Rinse with Tap Water.
- Alternatively, use pomegranate pomace extract (PPE) instead of chlorinated water.
- Minimal processing: includes sanitizing, pH adjustment, antioxidant use, and temperature control to extend shelf-life.



IMPORTANT LINKS

Video link

https://youtu.be/LUBeOHc0Oz4?si=u7asX8EBZWf_SYZG

(Washing of pomegranate)



DO's	DON'Ts
1. Wash hands before and after handling.	1. Use soap or detergents.
2. Rinse under cold water before cutting.	2. Cut without washing first.
3. Use clean cutting board and knife.	3. Soak in water.
4. Remove seeds underwater to prevent splattering.	4. Leave cut Pomegranate at room temperature.