



Sanitation program

I send you the program of safety management and quality of foods, introduction to manufacturing best practices. We are at your service to implement the Sanitation program and fumigation in all warehouse and installations once they are clean.

1

Our procedure is to demolish with a hydro washer (water pressure) all the impurities of the stored grain from previous harvests that may have remained within the facility using scaffolds to reach the highest locations within the silos and or warehouses. Opening all safety shafts is recommended to ensure it is completely cleaned.

2

Organic product application made from citric seeds, it is applied by method of sprinkling to eliminate fungus, virus, bacteria, spores, contaminated residues from previous harvests and it eliminates odors.

3

Sanitary cordon application in all of the warehouse structures, elevators, transporters, unloading sections, scales, dryers, bazookas and external perimeter area.

4

Thermal Nebulization with organic product that sanitizes, eliminates fungus, virus, spores, bacteria that are found in high surfaces that were not possible to treat by the sprinkle method. This service is basic in the safety management and quality of food system.

5

Ozonized water treatment inside and out of silos and warehouses, it purifies water, it removes odors as well as unwanted taste and color, disinfection of water from pathogenic bacteria, virus and any microorganism that do not react to Clorox, giving the facilities fresh and clean odor.

We are at your order with a successful trajectory and experience in plague control versus stored grains as well as storage systems and conservation based on physical characteristics and grain quality analysis within the warehouse, this experience backs us up in giving you a service that can satisfy our customers' needs.

With best regards,

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**We care for Mexico's
grain**