

Keep-It-Fresh



**SHELF LIFE EXTENSION
PRODUCTS FOR
FRUITS, VEGETABLES & FLOWERS**

www.keep-it-fresh.com

EXTENDS LIFE

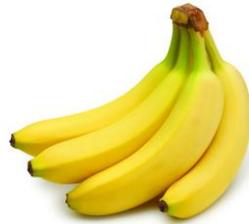
Fresh Vegetables, Fruits & Flowers start to ripen after harvesting and during the ripening process release ethylene gas and water vapour. This ethylene gas when in the package increases the ripening rate of the fresh produce hence aggravating the ripening process resulting into faster rotting of the fresh produce. The ethylene gas and water vapour produced work as catalyst to the ripening process which in turn causes faster spoilage and microbial damage.

The Keep-It-Fresh Products improve the shelf life of the products by neutralising the effect of these by products and reduces monetary losses.



Testing on Tomatoes

Tomatoes tested for 2 weeks show no spots or fungal growth in ROT-NOT Bags compared to start of rotting within 1 week in a plain bag. The ripening rate was reduced to 30% compared to openly stored tomatoes.



Testing on Bananas

The bananas kept in ROT-NOT bags aged at half the rate when compared to an openly stored banana. The ripening in 6 days was as if it had been exposed in the open for 3 days.



**Healthier food
Healthier family**



Testing on Roses

Roses kept packed with keep-it-fresh packaging showed a shelf life enhancement by 30%-50% under normal storage conditions when tested for 7 days in corrugated packaging.

Rose in Normal Bag



Rose in Keep-It-Fresh Bag





Keep-It-Fresh PAPER

Keep-It-Fresh Paper can be used to wrap flowers or to cover fresh fruits and vegetables with a sheet of Keep-It-Fresh Paper to absorb ethylene emitted by fresh produce.

Life can be enhanced from 30% - 500% depending upon the



Keep-It-Fresh BAGS

Keep-It-Fresh Paper can be used to wrap flowers or to cover fresh fruits and vegetables with a sheet of Keep-It-Fresh Paper to absorb ethylene emitted by fresh produce.

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Keep-It-Fresh CASETTES

Keep-It-Fresh capsules can be placed with fresh produce and absorbs the emitted Ethylene gas. These are good for protecting upto 5 cubic feet.

Life can be enhanced from 30% - 500% depending upon the type of fresh produce.



Keep-It-Fresh CASETTES

This sachet contains desiccant as well as ethylene absorbent to absorb moisture and ethylene gas. Available in different sizes of 5, 10, 20 grams depending upon the size of packaging.

Helps in extending shelf life by 30-200%





Reduce
spoilage by
using Keep-It-
Fresh
products for
flowers fruits
and
vegetables



Keep-It-Fresh

Shelf Life Extension for Fruits, Vegetables & Flowers

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