



CONTROL	KIF BAG
	
<p>MANGOES IN CONTROLLED PACKING AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY</p>	<p>MANGOES PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY</p>

KIF BAGS FOR MANGOES

- Ensures the prolonged storage and shelf life by providing a combined effect of modified atmosphere i.e high CO₂ and low O₂, modified humidity i.e 90-95% and condensation control by release of excess moisture
- Eliminate excess moisture, thereby maintaining produce appearance and inhibiting decay
- Prevents change in produce skin colour, aroma and produce shape
- Prevents shrivelling and preserves produce firmness and freshness
- Eliminates soft nose and internal flesh break down possibilities
- Slows senescence and ripening processes
- Maintains the nutritional value and flavour, and inhibits the growth of pathogens, thereby reducing decay

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018			21/03/2018		
22/03/2018			23/03/2018		
25/03/2018			26/03/2018		