



American Technology







www.keep-it-fresh.com



KIF Curtains are used primarily in reefer containers to absorb the ethylene gas inside the container. The long haulage during transit can cause excessive accumulation of ethylene inside the container.

This can accelerate the process of ripening of fruits and vegetables causing early decay of the produce. The ethylene production from fruits and vegetable can hamper the freshness at the time the produce reaches the destination.

Installation

KIF Curtains is the most innovation technology and has patents applied for in many parts of the world. The product is placed near the intake air flow of the reefer container and on the sides.

Dosage

A recommended dosage of 2-4 curtains based on the type of vegetables or fruits being shipped is recommended for one time use. It is safe to use, easy to install with the rivets in corners and friendly to dispose as it is made from eco friendly substances.





