

KIF Paper & Chips



REMOVES ETHYLENE

INCREASES SHELF LIFE

PREVENTS MOULDS FUNGUS

SAVES FOOD WASTAGE BY UPTO 40%

DECREASES ODOUR

LOWERS CROSS CONTAMINATION

100% RECYCLABLE



REDUCES ETHYLENE INCREASES SHELF LIFE

FORTIFIED WITH NATURALLY OBTAINED SUBSTANCES

100% RECYCLABLE PRODUCT AND CAN BE USED UPTO 5 TIMES



Keep It fresh Paper can be easily placed with fresh fruits, vegetables and flowers in trays and boxes or can be used for wrapping. The sachets work in a multiple ways to protect and extend shelf life of fresh produce. KIF Solution is the most effector way to inhblt weight loss, quality and shelf life is to use KIF Shelf Life Extension Series Systems. Papers are coated with a special composition mixture of zeolite powder and potassium permanganate in a fixed certain percentage that causes ethylene & moisture absorption and simultaneously causing volatile bacterial inhibition Nag. Ethylene causes shattering, deterioration and ripening on the other hand excess moisture is likely to speed up decay and the development of mould and fungus either during the storage/transportation period or after removal from the packaging.

Fresh Vegetables. Fruits & Rowers 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.

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Keep It fresh Papers forms a breathable membrane the moment it comes in contact with fresh fruits and vegetables. These can be easily placed with the fresh produce and absorb the ethylene gas which gets entrapped within these papers. The absorption of the gas reduces the ripening speed and hence increasing the shelf life of fresh produce. KIF papers are available in different sizes from according to customer & volumetric requirements.



ETHYLENE

FILTRATION SYSTEMS



FEATURES



- Absorption of Ethylene – The ethylene produced by the fresh produce is absorbed by the special minerals in the sachet that selectively absorb ethylene molecules.



- Oxidation of Ethylene – The Ethylene is attracted towards the media in the sachet and gets oxidized to water and carbon dioxide.



- Absorption of moisture – The excessive moisture produced within the package is also absorbed which in turn inhibits microbial growth within the package.



- VBI – The option of having a Natural Vaporising Bio Inhibitor is available with these sachets. The active ingredient is a natural plant extract, which has the capability to inhibit microbial growth in its presence.



Comparisons



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