



UP TO
5X
LIFE
EXTENSION

BANANA GUARD



KIF ETHYLENE SACHET



KIF BANANA BAGS



It offers shelf life extension and controls Anthracnose during banana shipment and storage period

EXTENDS LIFE UPTO 30 DAYS

The Ethylene Problem



What is Ethylene Gas ?

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 in faster rotting of the fresh produce. The gas and water vapour produced work as a catalyst to the ripening process which in turn causes faster spoilage and microbial damage.



Effects Of Ethylene

- Accelerates Ripening.
- Loss of hardness and tenderness.
- Change in color from green to yellow.
- Change in Texture
- Causes Rottening by Pathological disorder Anthracnose
- Accelerates mould and fungal growth.
- Black spots on skin
- Skin abrasion and bruising.
- Starch to sugar conversion
- Overall loss of quality during storage and transport.



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KIF TECHNOLOGY



Keep It Fresh Technology

Bananas are harvested mature-green and ripened upon arrival at destination markets. Banana quality is severely compromised if bananas produce moderate amounts of ethylene during transit. KIF sachets are the most effective way to inhibit harmful effects of ethylene gas. Sachets are filled with a special composition mixture of zeolite powder and potassium permanganate that causes ethylene & moisture absorption and simultaneous volatile bacterial inhibition (VBI). The use of sachets reduces the incidents of 'soft green', 'self-ripes' and rots/moulds, but after the ripening process, a more even ripening is noticeable as well"



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HOW TO USE

Place the sachet



Vacuum the bags



Simply place the sachets in the banana corrugated boxes or export packing. KIF sachet/pouch absorbs ethylene gas from the pack and create a bacteria free environment to extend the shelf life of packed bananas. Doses would depend upon the pack size of banana.

Temperature and ethylene emission has direct relationship, high temperature triggers high rate of ethylene production and this simultaneous increases the rate of respiration. Optimum temperature for Storage and shipping of banana is 13-14°C (56-58°F) and optimum relative humidity is 90-95%.

KIF technology is allowing the Banana Exporters to reach newer distant markets, whilst offering their current market an even higher quality banana".

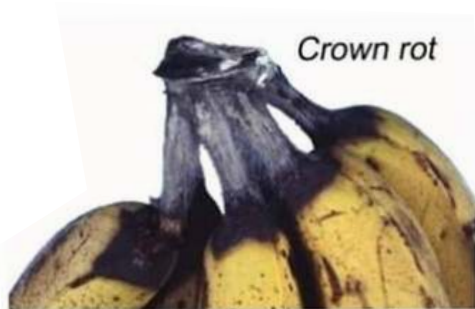


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PATHOLOGICAL DISEASES

ANTHRACNOSE

A disease caused by *Colletotrichum musae*, becomes evident as the bananas ripen, especially in wounds and skin splits.



CROWN ROT

Disease Caused by *Colletotrichum musae*, which attack the damaged & cut surface of the hands. .

Fungal infection starts at harvest but the first symptoms of crown rot appear only after packaging and shipping from producing countries to consuming countries.

The ethylene removal during transport delays the development of Anthracnose after the artificial ripening.



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