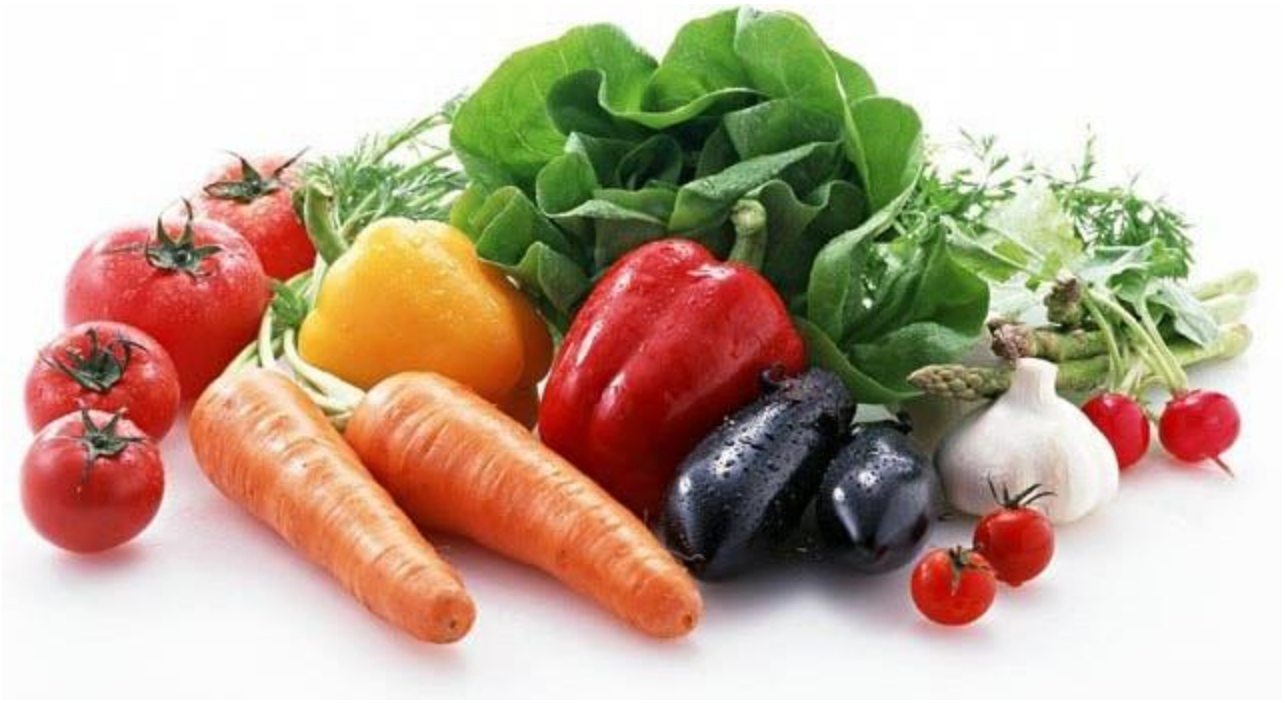


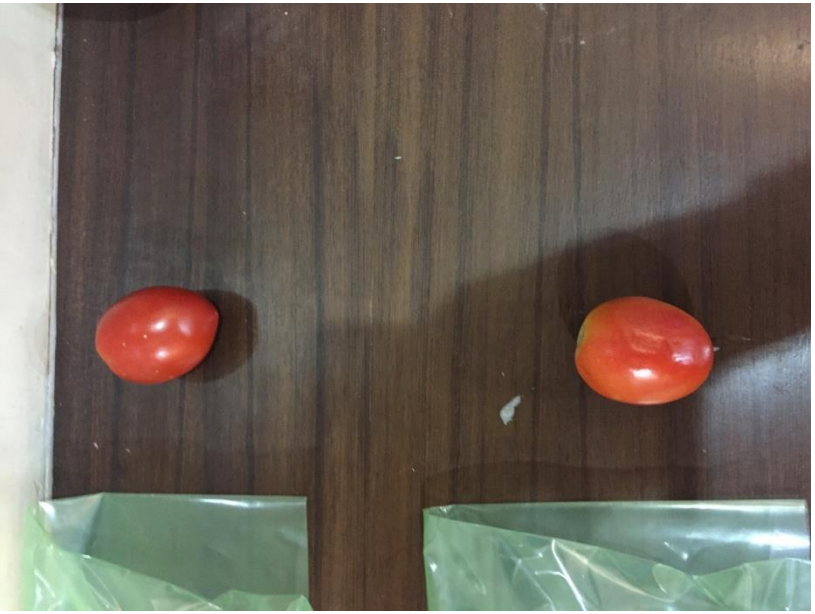
Keep-it-fresh Bags

Testing of Tomatoes

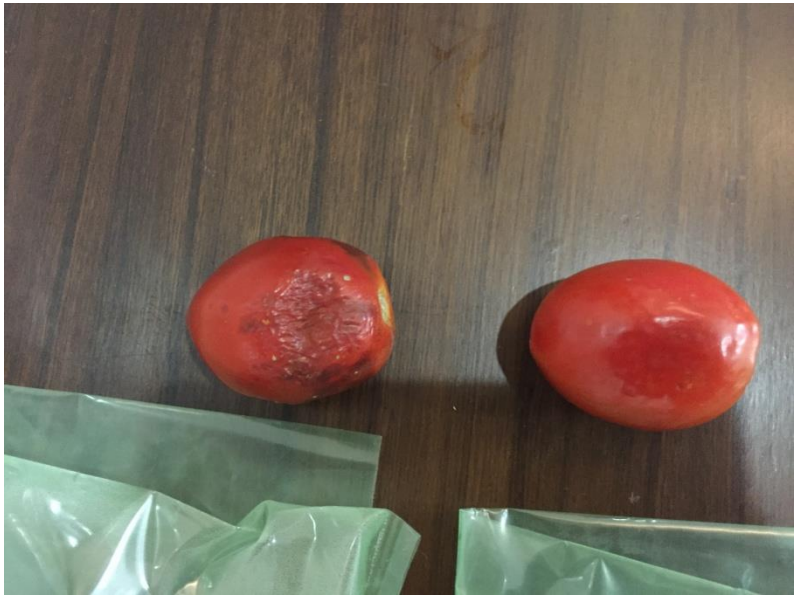
www.keep-it-fresh.com

What happens after 7 days to a tomato stored in normal conditions of 68 F max and 45 F min

Tomatoes in open condition



Tomates Day 1



Tomates Day 7

What happens if the tomatoes are packed in normal bags ?

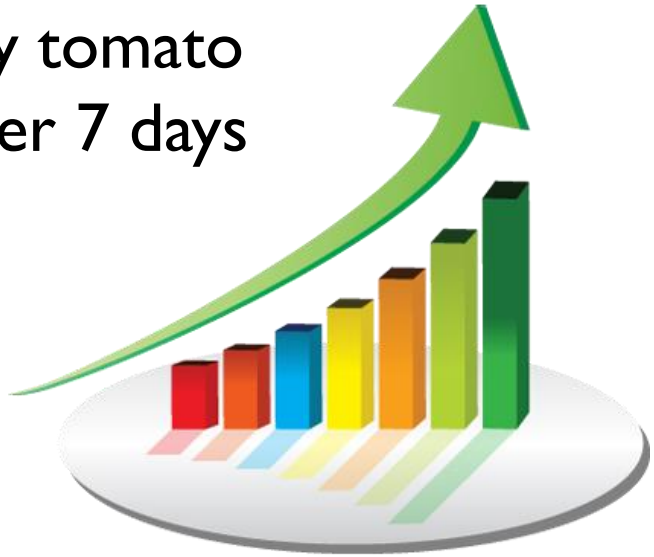
Plain Bags

- Black spots observed on 3 tomatoes out of 4 in 7 days

Effect of KEEP-IT-FRESH Ethylene Absorbing Bags on the life of Tomatoes

Tomatoes packed in KEEP-IT-FRESH 6% film after 7 days

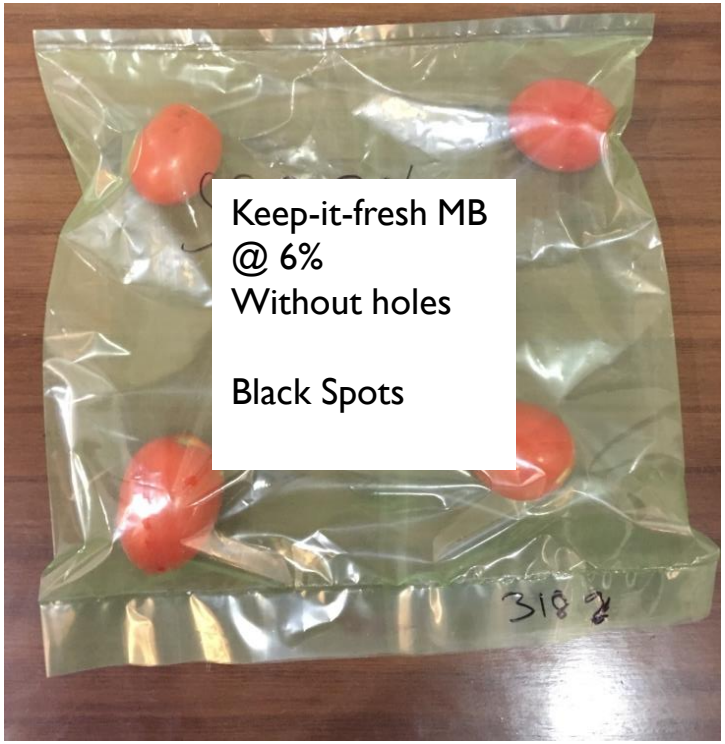
- 0 spots observed on any tomato after 7 days

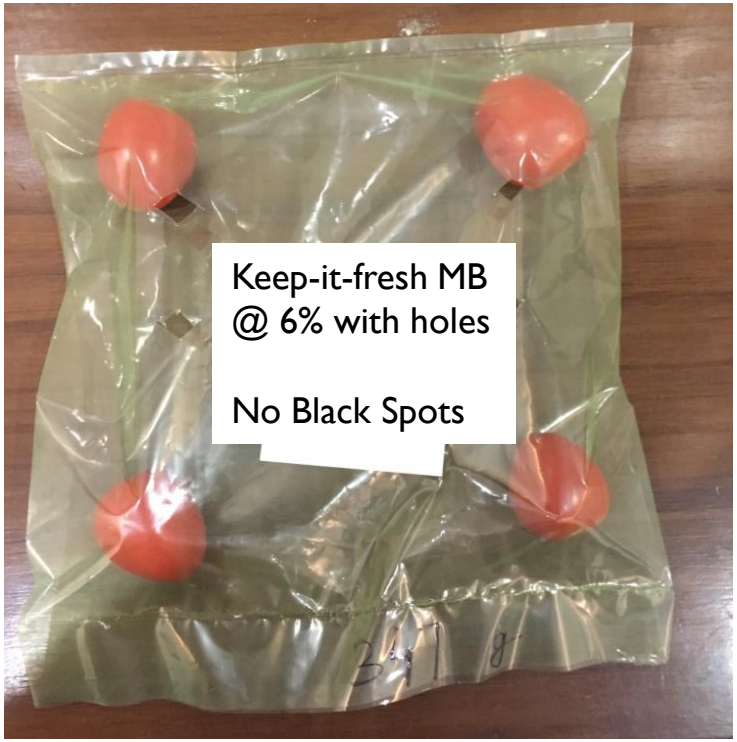


Increases Life Increases Profits

Effect of Holes in the bags

Tomatoes used SF MB @ 6% with and without holes after 7 days



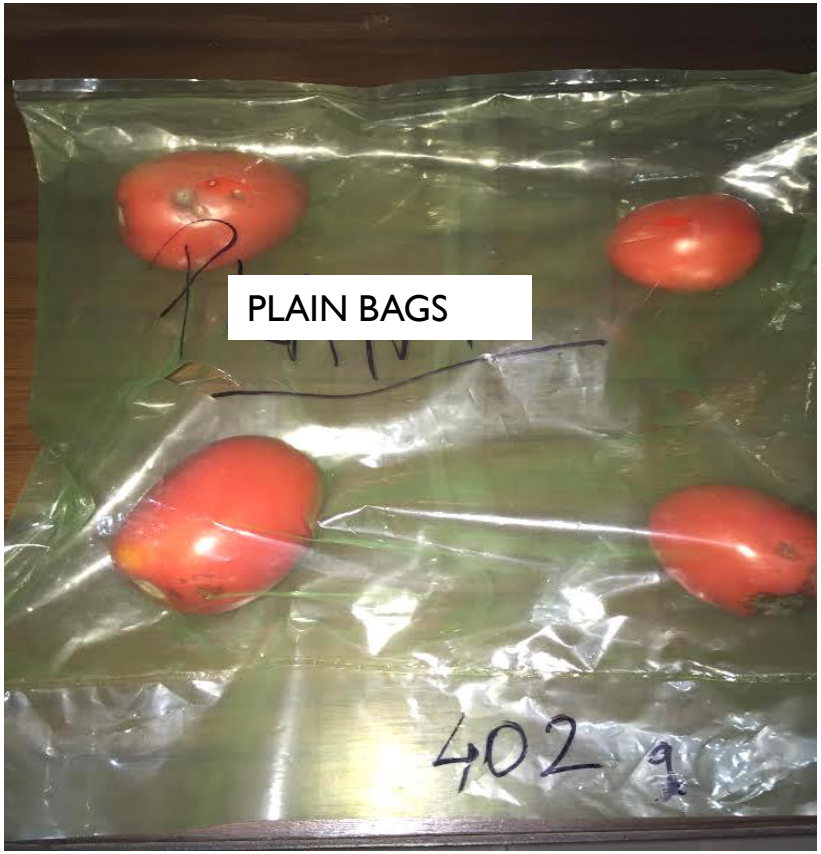


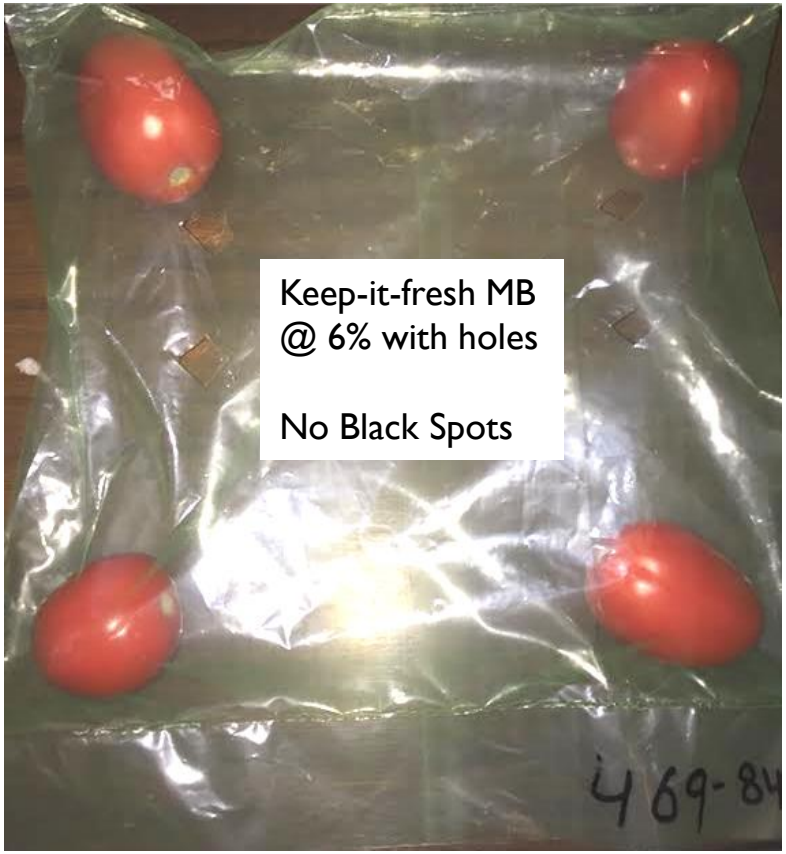
The bags with holes are found to develop no black spots where as the ones without holes developed black spots on 2 pieces out of 4.

The holes allow for moisture to be breathed out, which prevents rotting and fungal growth

TOMATOES AFTER 12 DAYS OF PACKAGING IN KEEP-IT-FRESH COMPARED TO PLAIN BAGS

Tomatoes after 12 days in KEEP-IT-FRESH BAGS

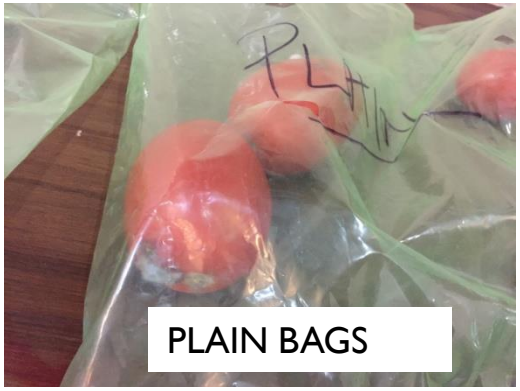


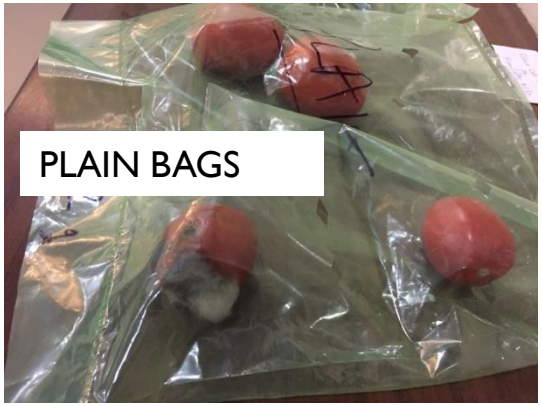


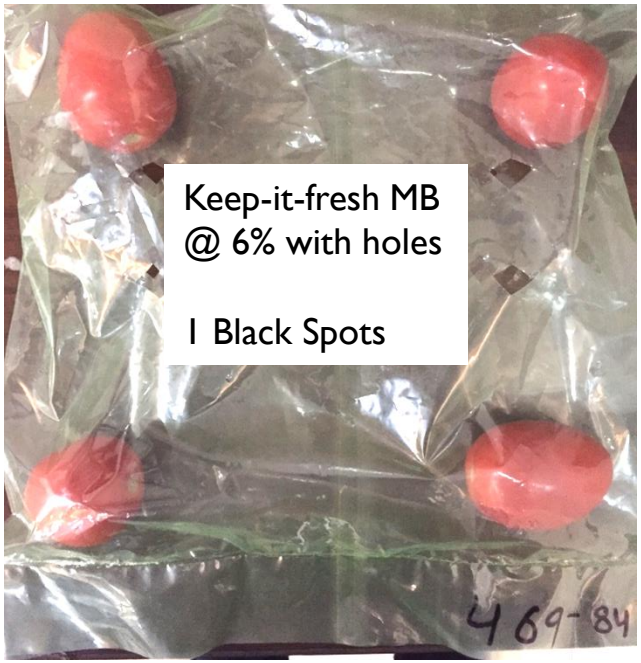
Plain Bags found to develop black spots on 3 tomatoes out of 4

No black spots or rotting found On keep-it-fresh bags @ 6% additive

Tomatoes after 16 days in KEEP-IT-FRESH BAGS



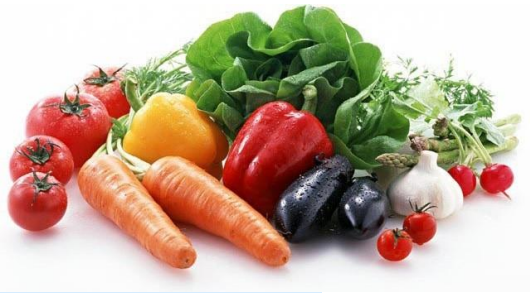




Plain Bags found to develop fungal growth on day 16

1 black spot found on 1 tomato and others found ok for KEEP-IT-FRESH bag @ 6% additive

Results



- Plain bags: Plain bags resulted in faster rotting of tomatoes
- Effect of holes: Bags without holes also resulted in faster rotting of tomatoes
- Bags with KEEP-IT-FRESH Additive @ 6% did not develop any black marks even after 12 days of storage where as the ones in normal bags rotted badly.
- On the 16th day, Plain bags found to be full of fungal growth and mold where as in KEEP-IT-FRESH@ 6% bag only 1 tomato found to develop small black spot.
- End of testing.