

POST
HARVEST
_CARE

extending
shelf-life

by **BION**

BROCCOLI



The Broccoli

Exposure to ethylene above 2ppm at 10°C results in a 50% reduction in shelf life.

(Cantwell & Suslow, 1999)

Broccoli stored at 4°C and RH= 90% for **6 days with and without BION.**



Different Vegetables



Appearance of vegetables stored **10 days with** (left) **and without** (right) **BION.**

Benefits of use

- Increases **commercial life** of produce.
- Reduces **waste** (excess of ripening, rotting...).
- Removes **odours** in the cold chambers.
- Avoids **complaints/returns/re negotiations** from clients.
- Allows benefits from price **fluctuations**.
- Is **harmless** to workers, produce and environment.
- Enhances product and company **image**.
- Is **easy** to handle and **cheap**.
- Is usable in **organic** products.
- Prevents **weight losses**.
- Keeps **colour**.
- Is **disposable**.



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THANK YOU

