

POST  
HARVEST  
\_CARE

extending  
shelf-life

by **BION**



# Broccoli

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# Broccoli

Exposure to ethylene at  $2 \mu\text{L L}^{-1}$  at  $10^\circ\text{C}$  results in a 50% reduction in shelflife (Cantwell & Suslow, 1999).

Broccoli stored at  $4^\circ\text{C}$  and  $\text{RH} = 90\%$  during **6 days with** and **without Bi-On**.



Bi-On slows down floret **yellowing** and **decay**.

# Different Vegetables



Aspect of vegetables stored for **10 days with** (left) and **without** (right) **Bi-On**.

# 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

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