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extending
shelf-life



Trials in vegetables



Trial in Tomato var. *Daniela*

Bi-On **slows down ripening** (evolution of hardness) and **rots**.

	Colour	Hardness	°Brix	Acidity	Rots
At start	6	7	2,75	4,8	0
Control	6	3	3,4	4,5	50
Bi-On®	6	5	3,25	4,6	27

Tomato preserved at room temperature during 5 days covered with a PVC film with and without Bi-On



Bi- On



Control

Trial in Green Beans

Ethylene exposure $> 0.1 \mu\text{L L}^{-1}$ promotes chlorophyll loss, increases browning, & reduces green bean storage-life by 30 to 50% at 5°C (Wills & Kim, 1996).

Bi-On **keeps colour & slows rotting** down



Control



Bi- On

Beans preserved at 4 °C during 15 days with and without Bi-On

Trial at Agronomic Institute of Agadir (Morocco)

Broccoli

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

Broccoli stored at 4°C and RH= 90% during **6 days with** and **without Bi-On**.



Bi- On

Control

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

Other Vegetables



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

Culinary Herbs

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Spearmint



Coriander



Oregano

Bi-On: Benefits of use

- Increases **commercial life** of produce.
- Reduces **waste** (excess of ripening, rotting...).
- Keeps the **batch homogeneity** after artificial ripening.
- 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.
- Keeps **colour**.
- Is **disposable**.
- Is **easy** to handle and **cheap**.
- Enhances product and company **image**.
- Is usable in **organic** products.



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Thank you

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