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extending  
shelf-life

by **BON**

# PAPAYA



## Papaya and BION

**BION** reduces **weight loss** and maintains green color, texture and tissue permeability.

Papaya stored at 2-5°C with and without BION (sachet).

Control without BION with and without refrigeration.

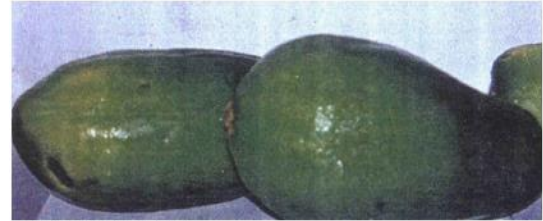
**PPF (Physiological Weight Loss due to respiration and senescence) at day 23**

With BION at 2-5°C

25g

Without BION at 2-5°C

35g



17 days: with BION at 2-5°C



17 days: 2-5°C



17 days: T ambient

# Papaya and BION

Excellent references from exporters

*Ecuador Malaysia*

Dosage recommendation

- Transit > 15 days → 3 Extend
- Transit > 15 days → 2 Extend

**Solo Sunrise** papaya obtains clear benefits when preserved with BION . Other varieties: Golden, Manadon, Formoso...



## Advantages of use

- Extends the **commercial life** of the product.
- Reduces **shrinkage** (overripening, rotting...).
- Eliminates **odors** in the chambers.
- Avoids customer **complaints/returns/re negotiations.**
- Allows to benefit from **price fluctuations.**
- It is **harmless** for the workers, the product and the environment.
- Improves company and product **image.**
- It **is easy** to handle and **economical.**
- It can be used in **organic products.**
- Prevents **weight loss.**
- Maintains **color.**
- It **is disposable.**



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THANK YOU

