POST
HARVEST
_CARE

extending
shelf-life

by BIOn

VEGETALES

Geotrichum Candidum

BION **retrasa la maduración** (evolución de la dureza y acidez) y **deterioro**.

	Color	Hardness	ºBrix	Acidity	Impairment
Principle	6	7	2,75	4,8	0
Control	6	3	3,4	4,5	50
BION	**6**	**5**	**3,25**	**4,6**	**27**

Tomato preserved at room temperature covered with PVC film with and without BION.

BION

Control

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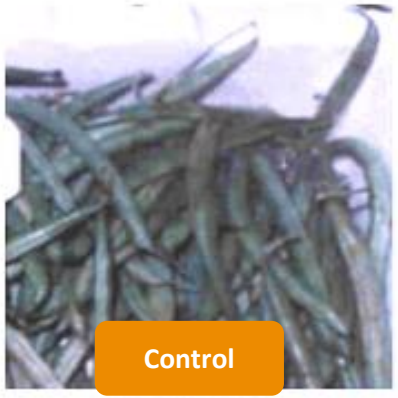
Fresas y etileno

BION **maintains color** and **retards rotting**



Beans stored at 4 ºC for 15 days with and without BION

The Broccoli

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

(Cantwell & Suslow, 1999)

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

Different Vegetables

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

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Hierbas culinarias

Spearmint

Coriander

Oregano

Benefits of use

- Increases **commercial life** of produce.
- Reduces **waste** (excess of ripening, rottening…).
- Removes **odours** in the cold chambers.
- Avoids **complaints/returns/renegotiations** 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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GRACIAS