







CONTROL	KIF BAG
	
<p>CORIANDER IN CONTROLLED PACKING AT AMBIENT CONDITIONS. PICTURE CLICKED AFTER 48 HOURS</p>	<p>CORIANDER PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED AFTER 48 HOURS</p>

KIF BAGS FOR CORIANDER

- Ensures the prolonged storage and shelf life by proving a combined effect of modified atmosphere i.e high CO₂ and low O₂, modified humidity i.e 90-95% and condensation control by release of excess moisture
- Eliminate excess moisture, thereby maintaining produce appearance and inhibiting decay
- Prevents shrivelling and preserves produce firmness
- Slows senescence, wilting and colour change processes
- Maintains the nutritional value and flavour, and inhibits the growth of pathogens, thereby reducing decay

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018 AT 5:30PM			21/03/2018 AT 5:30PM		
	<p>Fresh Green coriander harvested at 11 am on 20.03.2018</p>	<p>Fresh Green coriander harvested at 11 am on 20.03.2018</p>		<p>Wilting, Yellowing, Dehydration effected 70% of coriander</p>	<p>Fresh, Uniformly Green (not yellow-green), Fully Turgid, Fairly Clean, and Free from serious damage</p>
22/03/2018 AT 5:30PM					
	<p>Wilting, Yellowing, Dehydration seriously damaged 85 to 90% of coriander</p>	<p>yellow-green colour, Wilting effected 10% of coriander</p>			