







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

KIF BAGS FOR SPINACH

- 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 freshness
- Slows senescence, wilting and colour change processes
- Maintains the nutritional value and flavour, and inhibits the growth of pathogens, thereby reducing decay

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<p>20/03/2018 at 5:30pm</p>	 <p>Fresh Green bunched spinach harvested at 11 am on 20.03.2018</p>	 <p>Fresh Green bunched spinach harvested at 11 am on 20.03.2018</p>	<p>21/03/2018 at 5:30pm</p>	 <p>Wilting, Yellowing, Dehydration seriously damaged 70% of bunched spinach</p>	 <p>Fresh, Uniformly Green (not yellow-green), Fully Turgid, Fairly Clean, and Free from serious damage</p>
<p>22/03/2018 at 5:30pm</p>	 <p>Wilting, Yellowing, Dehydration seriously damaged 85 to 90% of bunched spinach</p>	 <p>yellow-green colour, Wilting effected 25% of bunched spinach</p>			