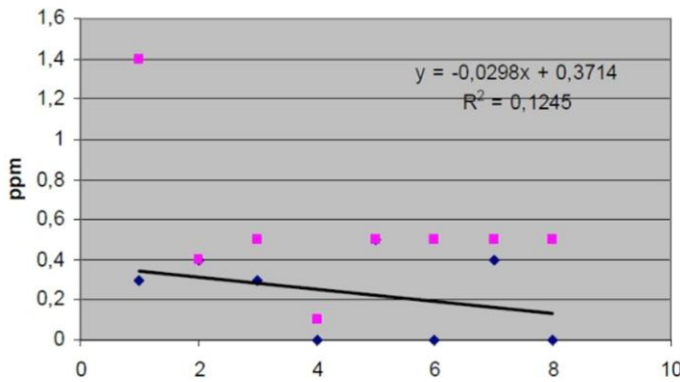




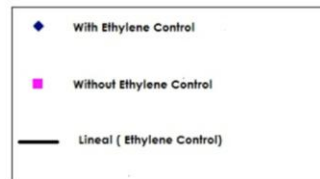
ETHYLENE LEVELS BEFORE & AFTER IN HUMID CHAMBER

Reduction due to dehydration, decay and over-ripening within the humid-environment chamber (2-4°C)

Ethylene levels in the humid-environment chamber



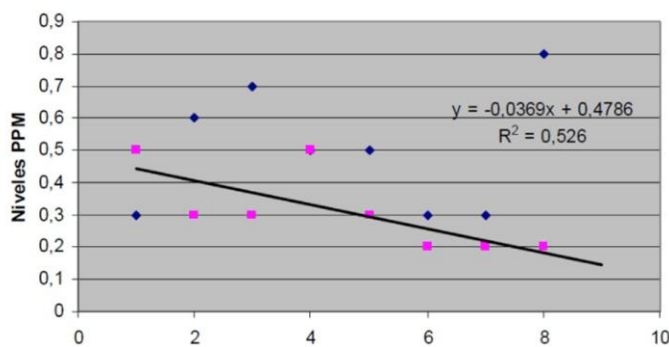
	Chamber without ethylene control	Chamber with ethylene control
Curly endive	80%	20%
Peach	21.6%	16.2%
Cucumber	22.7%	13.6%
Plum	12.8%	8.5%



ETHYLENE LEVELS BEFORE & AFTER IN DRY CHAMBER

Reduction due to dehydration, decay and over-ripening within the dry-environment chamber (8-12°C)

Ethylene levels in the dry-environment chamber



	Chamber without ethylene control In place for 3 days	Chamber with ethylene control In place for 3 days
Tomato	32%	12%

Reduction due to dehydration, decay and over-ripening within the dry-environment chamber (8-12°C)

	Chamber without ethylene control In place for 3-8 days	Chamber with ethylene control In place for 3-8 days
Mango	20%	0%

