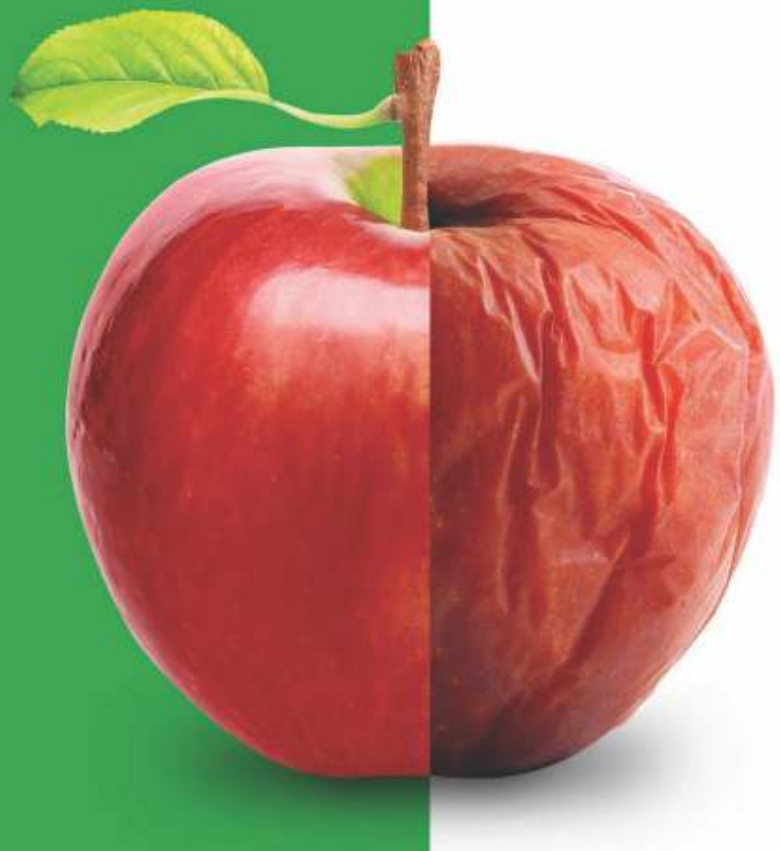
Keep It Fresh

Shelf Life Extension Solutions



5X
LIFE EXTENSION

FDA Compliant

Recyclable

Made from natural materials

PRODUCTS

KIF Sachets — for Boxes

90% fresh produce is packed inside corrugated boxes only using KIF sachets and are usually 5 gm in weight.

KIF Films — all applications

KIF bags are universally used to pack all fruits and vegetables and are available in custom sizes and printing.

KIF Cassettes — for Refrigerators

Cassettes are used inside refrigerator or a small cooling area where produces are stored and last for 3 months

KIF Papers & Chips

Paper sheets and Small chips are used in bulk boxes or retail boxes usually on the top of the box. The paper should cover at least 50% of the top surface area

KIF Curtains — for reefer containers

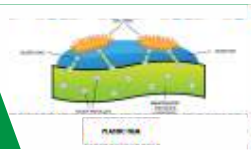
Curtains are used for one or multiple trips in reefer containers. Usually 2-3 curtains are used for 1 trip of 7-14 days haulage period.

KIF Filters — for cold storages

Filters are made of metal with lined ethylene absorbant paper and fabric in Cold Storage rooms. 3 Filter to be used in each chamber that stores 100 MT of fresh produce and has to be replaced after 45 days

VBI TECHNOLOGY

- Volatile bacterial Inhibition
- Lower vapor pressure anti bacterial additives vaporize in packaging
- Forms anti bacterial environment not just on film surface but also around



- Bacteria deposits on plastic film with moisture
- Food nutrition intake is impeded
- Cell Membrane is de-stabilized
- Cell Division is inhibited
- Respiration is prohibited

MANUFACTURING PLANTS

GLOBAL SITES

INDIA

American Technology

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Keep it Fresh

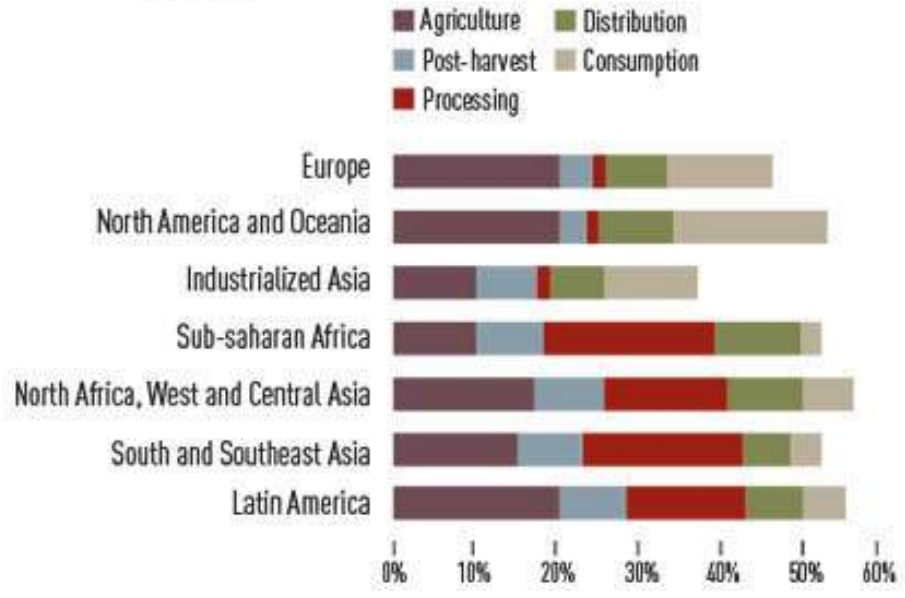
FAO FACT SHEET

45%

FRUIT & VEGETABLES FOOD LOSSES

Along with roots and tubers, fruit and vegetables have the highest wastage rates of any food products; almost half of all the fruit and vegetables produced are wasted.

3.7 trillion apples



THE TECHNOLOGY

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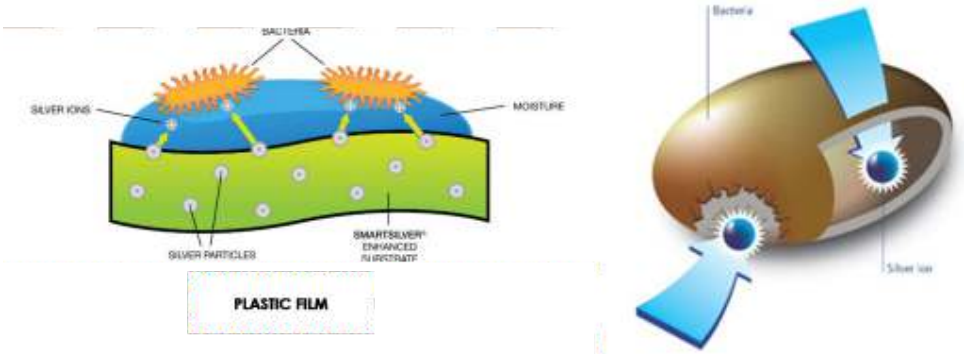
Ethylene is a gas naturally produced by fruit as it ripens
Ethylene works as an accelerator to the ripening process
Ethylene increases ripening exponentially
Ethylene adsorbers reduce the ripening rate by adsorbing the ethylene molecules.
Ethylene molecules form a bond with the keep-it-fresh additives and are trapped



- Bacteria deposits on plastic film with moisture
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- Respiration is prohibited
- Food nutrition intake is impeded
- Cell Division is inhibited

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COMPARISON

FDA COMPLIANT

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7 day trial in open condition | Temp Day - 29 degrees | Temp Night - 15 degrees | Humidity - 70-85% rH

KIF Pouch | Without KIF

Strawberries

KIF Plastic | Without KIF

Green Chilies

KIF Paper | Without KIF

Oranges

KIF Plastic | Without KIF

Papaya

KIF Plastic | Without KIF

Okra / Bhindi

KIF Plastic | Without KIF

Mint Leaves

KIF Pouch | Without KIF

Bananas

KIF Paper | Without KIF

Tomatoes

KIF Paper | Without KIF

Capsicum

KIF Plastic | Without KIF

Mangoes

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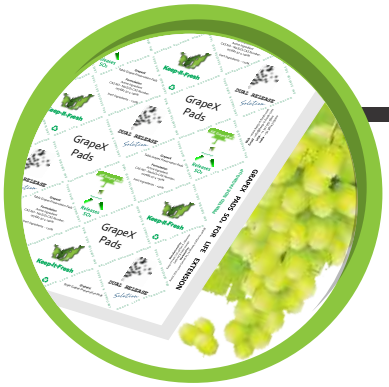


KIF GRAPE PADS 602

www.keep-it-fresh.com

GENERAL INSTRUCTIONS

Grape pads should be removed before displaying the grapes. These should not be punctured or torn.

PACKING OF GRAPES

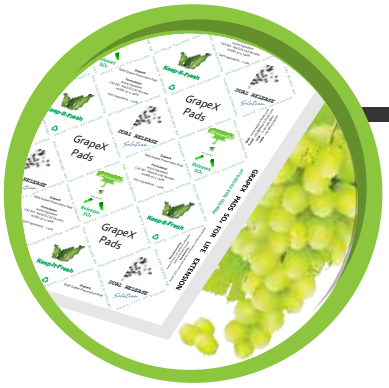
• Do not leave grape pads without packaging for long time as they will get activated and lose effectiveness. Open the grape pads, use whatever is required and pack the un-used ones.

• The Grape pads have a shelf life two years and can be used in next season if they have not been used in the current year of purchase.

• Do not expose the grape pads to excessive heat, high moisture, un packed or unattended for a long time.

PACKING INSTRUCTIONS

1. Pre-cool grapes prior to inserting pad.
2. Prepare box as follows: Unwaxed Boxes: Line with Keep It Fresh PE Bags. Waxed/Plastic Boxes: Line with PE if the boxes have holes
3. Insert desiccant pads between and under the grapes to avoid bleaching in non-referigerated conditions or if temperature rises beyond recommended cold storage condiiton.
4. Pack grapes with stems up or down on top of the wadding. Tissue wrap is satisfactory.
5. Place the grape pad with non-printed side facing down or towards the grapes.
6. Sprinke or spray water on the printed surface of the grape pad for faster activation or suflur dioxide release.



KIF GRAPE PADS 602

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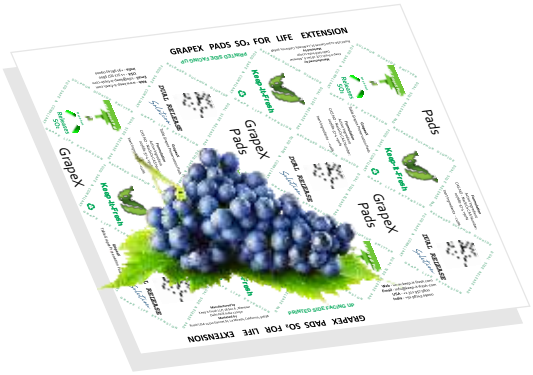
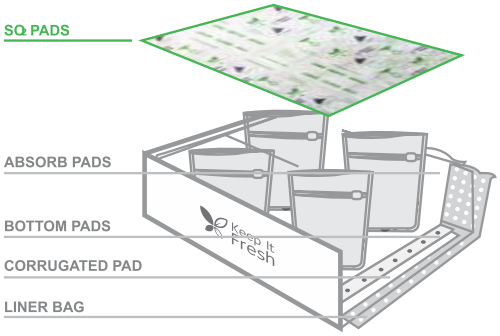


6. Fold over the polyethylene (if used) to enclose grapes and Grape Pad. The polyethylene box liner must be large enough to fold over the top and completely enclose the moisture absorbing material, the grapes and Grape Pad. Either a bag or a sheet of polyethylene can be used.

7. Close the box. Refrigerated storage is essential once the pad is inserted. Grape pallets or larger containers containing grapes packed with the pad MUST be clearly labelled with the following statements to advise supply chain handlers

The grapes in this container are packed with a sulphur dioxide releasing pad. Refrigerated shipping and storage (at 0°C±1°C) is ESSENTIAL. Remove the pad before display or allowing grapes to warm. After storage: Open grape carton in a well-ventillated area. Workers who are asthmatic or have sulfite sensitivity should avoid opening stored grapes and handling the Keep It Fresh Grape Pads.



For fungicide resistance management this product is a Group M fungicide. Some naturally occurring individual fungi resistant to the product and other Group M fungicides may exist through normal genetic variability in any fungal population. The resistant individuals can eventually dominated the fungal population if these fungicides are used repeatedly. These resistant fungi will not be controlled by this product or other Group M fungicides thus resulting in a reduction in efficacy and possible yield loss. Since the occurrence of resistant fungi is difficult to detect prior to use,

Keep It Fresh accepts no liability for any losses that may result from the failure of this product to control resistant fungi.

KIF FRAMES

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Product

KIF FRAMES are used primarily in cold storages to absorb the ethylene gas inside the cold chambers. The long during of storage can cause excessive accumulation of ethylene inside the chamber.

This can accelerate the process of ripening of fruits and vegetables causing early decay of the produce. The ethylene production from fruits and vegetable can hamper the freshness at the time the produce is ready to be despatched.

Installation

KIF FRAMES is the most innovative technology and has patents applied for in many parts of the world. The product is placed near the intake air flow of the reefer container and on the sides.

Dosage

A recommended dosage of 3 filters inside 100 MT chamber are required and to be replaced after 45 days

It is safe to use, easy to install with the rivets in corners and friendly to dispose as it is made from eco friendly substances.

FILTERS to be placed near Intake Air Flow

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KIF FILTER

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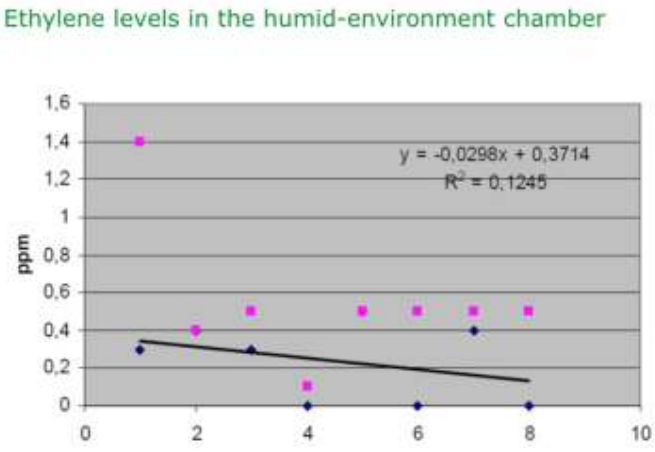
ETHYLENE LEVELS BEFORE & AFTER
IN HUMID CHAMBER

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

	Chamber without ethylene control	Chamber with ethylene control
Curly endive	80%	20%
Peach	21.8%	16.2%
Cucumber	22.7%	13.6%
Plum	12.8%	8.5%



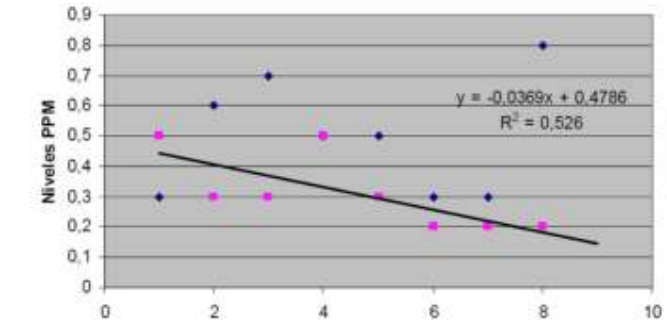
ETHYLENE LEVELS BEFORE & AFTER
IN DRY CHAMBER

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

	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 (8-12ºC)

	Chamber without ethylene control In place for 3-6 days	Chamber with ethylene control In place for 3-6 days
Mango	20%	8%



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Keep-It-Fresh

Freshness Solutions

Extends Shelf Life of Fresh Fruits, Vegetables and Flowers

Technology from Keep-It-Fresh USA

www.keep-it-fresh.com info@keep-it-fresh.com

KIF SCRUBBER ES 657

KIF SCRUBBER ES 657

www.keep-it-fresh.com

Product

Ethylene removal is a natural process that does not affect the property of fruit or vegetable. Ethylene that is released naturally can be continuously removed by KIF Ethylene Scrubber ES 657 through the process of adsorption and chemisorption.

Ethylene Scrubber (BES) extends shelf life of fruits and vegetables, minimizes loss due to decay, ensures off season availability and eliminates harmful preservation practices that use Nitrogen and Sulphur gas. Fruits and vegetables, thus retain their naturalness and can be ripened as per demand without bearing traces of toxic gases.

It converts ethylene naturally to releases air free from Ethylene resulting in lowering the ethylene levels in the cold storages naturally.

Installation

Simply plug the scrubber in a 5 Amp connection to start quick action of ethylene removal from your cold storage. It is safe, environmentally friendly and bio degradable product.

Dosage

One scrubber machine is ideal for 50 cbm area and the Ethylene Absorbant Balls need to be topped and replenished every 30 days depending on the type of produce stored.

KIF SCRUBBER ES 657

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Service and Monitoring

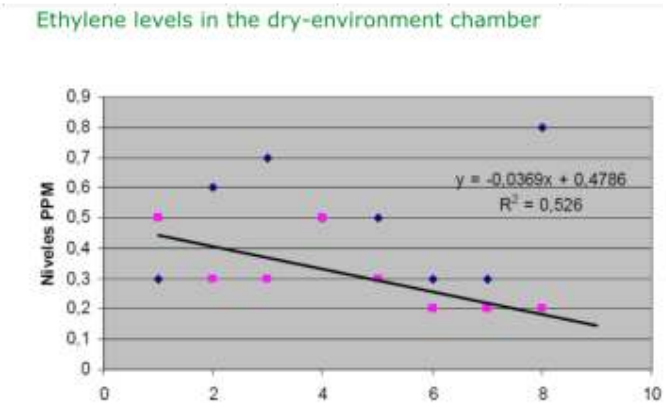
Our team of dedicated service engineers and Fresh Produce Professionals shall monitor the ethylene levels in your chamber. We can bring down the ethylene levels to less than 5 ppm in a matter a few hours .

Cost Impact

Your produce stays fresher longer upto 5 times and you do not waste your resources. There is no cost impact to your business rather you save from not wasting your produce stored in the warehouse. You turn profitable day 1 after installation of the ES 657 Scrubber Machine.

How to purchase or lease

We offer flexible options for clients to lease or outrightly purchase our equipment with an unlimited* service call backup. In case you chose to opt for any of the above options, you have the flexibility to return the equipment in 7 days with no questions asked and obligations**.



How it works

Our ethylene catalyst are available in 2 versions: static and mobile.

Ensures that the ethylene level for kiwi fruit conservation is lower than 0.02ppm.

Gives sellers and wholesalers of ethylene-sensitive fruit (e.g. melons) greater flexibility to act on the market by extending the storage period.

The air in the refrigerator is channeled out by one of the fans.

The ethylene in the air is burned in the central part (catalytic layer), and then is released back into the refrigerator without any ethylene molecules.

*12 times a year
**freight to be borne by client

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KIF CURTAIN

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Product

KIF Curtains are used primarily in reefer containers to absorb the ethylene gas inside the container. The long haulage during transit can cause excessive accumulation of ethylene inside the container.

This can accelerate the process of ripening of fruits and vegetables causing early decay of the produce. The ethylene production from fruits and vegetable can hamper the freshness at the time the produce reaches the destination.

Installation

KIF Curtains is the most innovation technology and has patents applied for in many parts of the world. The product is placed near the intake air flow of the reefer container and on the sides.

Dosage

A recommended dosage of 2-4 curtains based on the type of vegetables or fruits being shipped is recommended for one time use. It is safe to use, easy to install with the rivets in corners and friendly to dispose as it is made from eco friendly substances.

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KIF SACHETS

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KIF Curtain

Product

Fresh Vegetables, Fruits & Flowers start to ripen after harvesting and during the ripening process release ethylene gas and water vapour. This ethylene gas when in the package increases the ripening rate of the fresh produce hence aggravating the ripening process resulting into faster rotting of the fresh produce.

The ethylene gas and water vapour produced work as catalyst to the ripening process which in turn causes faster spoilage and microbial damage.

Keep It fresh Sachets can be easily placed with fresh fruits, vegetables and flowers. The sachets work in a multiple ways to protect and extend shelf life of fresh produce.

Size	5gram	10gram	15 gram
	Eliminate decay, mould, discoloration, wilting, softening, scald, loss of crunch and many other negative effects caused by ethylene gas.		
	Use during post harvest handling to slow down the ripening process of fruits, vegetables and flowers.		
	Use during domestic and international shipments moving via ocean, truck, rail and air.		
	Non toxic, chemically inert and can be disposed of as normal waste.		

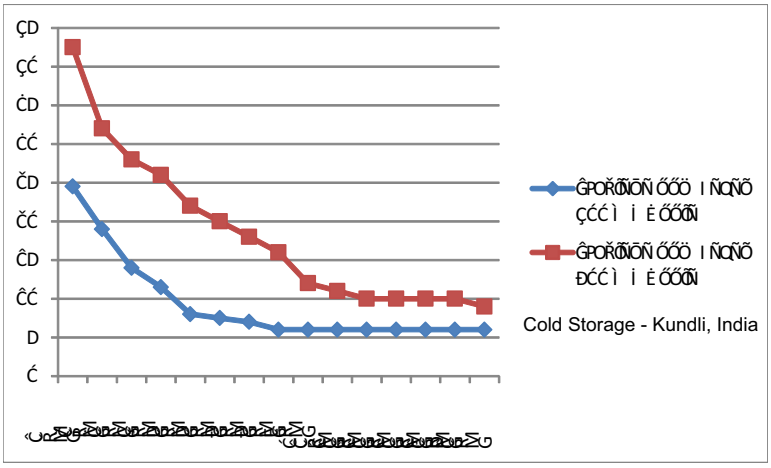
How it works

1.Absorption of Ethylene – The ethylene produced by the fresh produce is absorbed by the special minerals in the sachet that selectively absorb ethylene molecules.

2.Oxidation of Ethylene – The Ethylene is attracted towards the media in the sachet and gets oxidized to water and carbon dioxide.

3.Absorption of moisture – The excessive moisture produced within the package is also absorbed which in turn inhibits microbial growth within the package.

4.VBI – The option of having a Natural Vaporising Bio Inhibitor is available with these sachets. The active ingredient is a natural plant extract, which has the capability to inhibit microbial growth in its presence.



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TEST REPORTS

SPINACH TEST

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CONTROL	KIF BAG
	
BUNCHED SPINACH IN CONTROLLED PACKING AT AMBIENT CONDITIO PICTURE CLICKED AFTER 48 HOURS	BUNCHED SPINACH PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED AFTER 48 HOURS

KIF BAGS FOR SPINACH

- Ensures the prolonged storage and shelf life by proving a combined effec 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 pathog thereby reducing decay

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018 at 5:30pm			21/03/2018 at 5:30pm		
Fresh Green bunched spinach harves at 11 am on 20.03.2018		Fresh Green bunched spinach harveste 11 am on 20.03.2018		Wilting,Yellowing, Dehydration seriously damaged 70% of bunch spinach	Fresh, Uniformly Green (not yellow green), Fully Turgid, Fairly Clean, Free from serious damage
22/03/2018 at 5:30pm					
Wilting,Yellowing, Dehydration seriou damaged 85 to 90% of bunched spina		yellow-green colour, Wilting effected 25 of bunched spinach			

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OKRA TEST

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CONTROL	KIF BAG
	
OKRA IN CONTROLLED PACKING AT AMBIENT CONDITIONS. PICTURE CLICKED 7TH DAY	OKRA PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED 7TH DAY

KIF BAGS FOR OKRA

- 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 and ripening 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			24/03/2018		
21/03/2018			25/03/2018		
22/03/2018			26/03/2018		
23/03/2018			27/03/2018		

MANGO TEST

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CONTROL	KIF BAG
	
MANGOES IN CONTROLLED PACKING AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY	MANGOES PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY

KIF BAGS FOR MANGOES

- 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 change in produce skin colour, aroma and produce shape
- Prevents shrivelling and preserves produce firmness and freshness
- Eliminates soft nose and internal flesh break down possibilities
- Slows senescence and ripening 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			21/03/2018		
22/03/2018			23/03/2018		
25/03/2018			26/03/2018		

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American Technology

MANGO TEST

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PURPOSE:

Increasing the SHELF LIFE AND QUALITY of Mangoes by use of KIF Sachets and Bags. Opportunity for both AIR and SEA Shipments.

REQUIREMENTS:

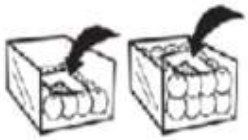
- 1 cold room to simulate cold chain conditions of storage and transport of mangoes. We want to create same conditionsasintransportationincoldchain.
- 30 carton boxes
- 10cartons to be marked as BAG+Sachet
- 10 cartons to be marked as Control. (WITHOUT ANY SOLUTION)
- 10 cartons to be marked as Sachet

(You can increase in the number of cartons if you want to experiment over a larger lot quantity)

PROCEDURE:

1. Place the CONTROL mangoes in the usual standard manner as the packing is being done regularly for your export shipments. Make 10 cartons. **Mark them CONTROL.**
2. Take KIF bag.Put the bag inside carton. Place the mangoes inside the polybag. Place the KIF Sachetalong side the fruit as shown in 2nd image. Close the bag as shown. Make 10 such cartons (or more as required) And **mark the carton as BAG+Sachet**
3. Take 10 more cartons. Put only KIF Sachet on to pass shown in image 2. Close the carton and **mark the carton as Sachet**

PUT MANGO INSIDE KIF BAG(IMAGE1)



PUT 'KIF SACHET' OVER TOP (IMAGE 2)

ENSURE TO TAKE PHOTOS OF THE CONDITION OF MANGOES AT THE TIME OF START OF EXPERIMENT. CHECK FRUIT PRESSURE, COLOUR AND RELATED PARAMETERS.

PARAMETERS TO OBSERVE

(a) Monitor the quality of mangoes inside all 3 carton types as made above i.e. SACHET.
(b) Openon3-5th day,10th day,15th day and soon till the time mangoes are in a condition to be used.
(c) Take close view photos of the mangoes every time you open the cartons.
(d) Check the condition of ripening, fruit pressure, texture and other quality parameters.
(e) Compare the quality with and without KIF Protection.
(f) Continue the test till the time the mangoes are not in a condition to be used. This will help in understanding whether KIF Protection can help in SEA Shipments or not.

GREEN CHILIES TEST

FDA COMPLIANT www.keep-it-fresh.com

CONTROL	KIF BAG
	
GREEN CHILIES IN CONTROLLED PACKING AT AMBIENT CONDITIC PICTURE CLICKED ON 7TH DAY	CHILIES PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED ON 7TH DAY

KIF BAGS FOR GREEN CHILIES

- 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
- Maintains the nutritional value and flavour, and inhibits the growth of pathogens, thereby reducing decay
- Eliminate excess moisture and maintaining produce appearance
- Prevents shrivelling, preserves produce firmness and freshness
- Slows senescence and ripening processes

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018			24/03/2018		
21/03/2018			25/03/2018		
22/03/2018			26/03/2018		
23/03/2018			27/03/2018		

CORIANDER TEST

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

KIF BAGS FOR CORIANDER

- Ensures theprolonged storage and shelf life by proving a combined effect 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 pathoge thereby reducing decay

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018 at 5:30pm			21/03/2018 at 5:30pm		
	Fresh Green coriander harvested at 11 ar on 20.03.2018	Fresh Green coriander harvested at 11 ar on 20.03.2018		Wilting, Yellowing, Dehydratic effected 70% of coriander	Fresh, Uniformly Green (not yel green), Fully Turgid, Fairly Clean, Free from serious damage
22/03/2018 at 5:30pm			23/03/2018 at 5:30pm		
	Wilting, Yellowing, Dehydratic seriously damaged 85 to 90% o coriander	yellow-green colour, Wilting effect 10% of coriander		Wilting, Yellowing, Dehydratic seriously damaged 100% c coriander	yellow-green colour, Wiltin effected 40% of coriander

BANANA TEST

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CONTROL	KIF BAG
	
BANANA IN CONTROLLED PACKING AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY	BANANA PACKED IN KIF BAG AT AMBIENT CONDITIONS. PICTURE CLICKED ON 6TH DAY

KIF BAGS FOR BANANA

- 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
- Maintains the nutritional value and flavour, and inhibits the growth of pathogens, thereby reducing decay
- Eliminate excess moisture, thereby maintaining produce appearance and inhibiting decay
- Delays ripening and ethylene production rates
- Slows senescence and preserves produce firmness

	CONTROL	KIF BAG		CONTROL	KIF BAG
20/03/2018			23/03/2018		
21/03/2018			24/03/2018		
22/03/2018			25/03/2018		

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PURPOSE:

Extending the Shelf lifeof Papaya by the use of KIF filters and bagsfor retail supply chain.

REQUIREMENTS:

- ĊĆ Ĩ MŐMŘMŐMŃÔŒ
- ĈĆ ŐMŃÔŒPŎ NÑ Ö MØŃÑÑ MŒHĞ NMŅŒ
- ĈĆ ŐMŃÔŒPŎ NÑ Ö MØŃÑÑ MŒF ŎŌPØŌB (SAME AS BEING DONE NOW)
- ĈĆ ŐMŃÔŒPŎ NÑ Ö MØŃÑÑ MŒ kif filters

PAPAYA PACKED IN K
(PIC-1)

PROCEDURE:

1. Ĩ ŐMŃÑ PŎÑ FĨ Í ĬĨĨ I Ĩ MŐMŘMin the usual standard manner as the packing is being done regularly for your retail chambers. Make 10 packs. **Mark them "CONTROL".**
2. İ ake 10 more packs. Put only one kif filter facing the layer of Papaya then close the bag and **mark the packas "KIFfilter".**
3. İ ake 10 more pack sizes. Put them in kif bags then close the bag and **mark the pack as "KIF bags".**

PARAMETERS TO OBSERVE

(a) Ì ŎŌPŎØPŎÑ quality of papaya inside 3 pack types as made above i.e. CONTROL/KIF FFILTERS/KIF BAGS.
(b) FŎÑŃÔPŎÑ ŃŎŌÑPŎŌŌ MŅPÑØÑŅØŘ ĊÇ ŎŎPØMŌÑ ŒŎ ŌŌ PŎŌPŎÑ PŌŌ ÑŐMŐMŘMare in a condition to be used.
(c) İ MŌÑclose view photos of the papaya every time you are monitoring results.
(d) FŎÑŃÔPŎÑ ŃŎŌÑPŎŌŌ ŎŅØŐÑŌŌŅ4ĚØPŎPŐØŃŒPØŃ4PŇŘPPØÑ MŌÑ ŎPŎÑØØPMŌPŘ ŐMØMÖ ÑPŇØŌB
(e) FŎÖ ŐMØÑ PŎÑ ØPMŌPŘ R ŌPŎ MŌÑ R ŌPŎŎPP HĞ ĨØŎPÑŇPŌŌB
(f) FŎŌPŌPÑ Phe test till the time the papaya are not in a condition to be used. This will help in understanding what changes KIF Protection is bringing in your produce.

CONDITIONS FOR USING KIF

· KIF refers to series of shelf life extension solutions which eliminate Ethylene, VOCs and pathogens etc. which are responsible for early ripening and decay of produce.

· Usage of KIF does not mean that there will be no problem in the shipment or all the problems related to post harvest, packaging and shipment will be solved.

· KIF is an additional protection method which works very well if all the post harvest operations are carried out as per global norms.

· The temperature, humidity and packing conditions should be maintained at each stage of post-harvest to ensure KIF to work properly.

· Air circulation during storage and exports are a must for proper working of KIF.

· KIF is not a guarantee or solution for any problem happening in the shipments or storage of fresh produce.

· If the packing and storage protocols are followed, KIF gives excellent results.

· It is requested that customer takes trials of KIF and develops confidence before placing bulk orders.

· KIF is a totally eco-friendly and non hazardous product made from zeolites and oxidizing agents. It does not cause any harm to fresh produce or release any toxic chemical.The used sachets/tubes/filter media can be used as manure in gardens/lawns or disposed off as normal waste.

· KIF does not release HEAT or any kind of chemical or gases. It does not spoil the fresh produce at any stage but is a solution to absorb the gases released by fresh produce and extend their shelf life and quality.

- The user is requested to take this product and do satisfactory trials before going for bulk use.

Company is not responsible for any damages or problems occurring due to post harvest quality, storage or REEFER problems.

SGS FDA TEST REPORT

www.keep-it-fresh.com

SGS

TEST REPORT

Report No. : MAN:HL:7480003070 **DATE : 18th February, 2016**

HI TECH INTERNATIONAL
PLOT NO-B 31,, BEANT COLONY JAMALPUR
LUDHIANA-141010
INDIA
CONTACT PERSON : MR. SIDHARTH SAREEN

THE FOLLOWING SAMPLE(S) WAS/WERE SUBMITTED AND IDENTIFIED BY/ON BEHALF OF THE CUSTOMER AS :

SAMPLE DESCRIPTION	ROT NOT BAG
COLOUR	GREEN
BUYER	**HI TECH INTERNATIONAL**
COUNTRY OF ORIGIN	INDIA
SAMPLE RECD ON	08/02/2016
TEST PERFORMING DATE	09/02/2016 TO 18/02/2016
TEST REQUESTED	PLS. REFER TO SUMMARY
TEST METHOD & RESULT(S)	PLEASE REFER TO NEXT PAGE(S)

SUMMARY OF TEST RESULTS:

TEST REQUESTED	CONCLUSION
US FDA 21 CFR 177.1520 (Olefin Polymers) Maximum Extractable fraction Maximum Soluble fraction	Pass

Per Pro SGS India Pvt Ltd.

Aahish
Sr. Executive
Email your Test Report Related Enquiries at Feedback.HLT@sgs.com

WEIGHT LOSS COMPARISONS

NORMAL BAG VS KIF BAG

NO.	FOOD PRODUCT	Percentage Weight Loss (%) At Room Temperature		STORAGE DAYS At Room Temperature In Keep It Fresh
		Control bag	Keep It Fresh bag	
1.	Strawberry (Sweet Charley)	10.04	6.19	5
2.	Green grapes (Thompson seedless)	12.05	2.57	13
3.	Black grapes (Sharad seedless)	10.38	2.26	15
4.	Pomegranate (Bhagawa)	29.04	6.82	65
5.	Guava (Sardar)	10.50	5.12	8
6.	Lime (Kagzi)	21.02	10.99	13
7.	Bottle gourd	4.44	3.85	11
8.	Fenugreek	64.69	26.54	5
9.	Spinach	30.87	7.17	3
10	Coriander leaves	40.85	9.45	3
11.	Curry leaves	39.24	23.40	5