

PAEKfresh Box liner TEST

The following pictures are from the first part of the experiment in which we will monitor the effect of the box liners, to delay the maturation of the papayas. Papayas label with a number 2 are at a 25% ripening and the papayas level with a 3 are at 40% ripening. Two of the boxes have PEAKfresh box liners and one without. The boxes are going to be stored at room temperature (about 77 ° F) for 8 days and up to 14 days.

Picture 1: 77 °F , Maturation 3 (40%),
With Peakfresh box liner



Picture 2: 77 °F, Maturation 2 (25%) with Peakfresh Box liner



Picture 3: 77 °F , Maturation 2 (25%) and 3 (40%)
With out Peakfresh Box liner



Picture 4: All three boxes



CONCLUSIONS:

1. BOX 3 – CONTAINING PAPAYAS LABEL 2 & 3 WITH NO BOX LINER, BECAME FULLY RIPE.
2. BOX 1, WITH PAPAYAS LABEL 2 (25% MATURATION) AND BOX 2, WITH PAPAYAS LABEL 3 (40% MATURATION) BOTH WITH PEAKFRESH BOX LINERS, MAINTAINED THE PAPAYAS IN GOOD CONDITION. AS YOU CAN SEE FROM THE PICTURES.
3. BOX 1 – AFTER THE 8TH DAY IT HAD FRUIT AT A MATURATION OF 25% AND IT WENT UP TO 50% MATURATION.
4. BOX 2 – AFTER THE 8TH DAY IT HAD FRUIT AT A MATURATION OF 40% AND IT WENT UP TO 80% MATURATION.
5. BOX 3 - HAD FRUIT AT A MATURATION OF 25% AND 40% AND WITH NO PEAKFRESH BOX LINER. AFTER THE 8TH DAY IT WENT UP TO 100% MATURATION.
6. IN CONCLUSION PEAKFRESH BOX LINERS WERE ABLE TO SLOW DOWN THE RIPENING PROCESS BY 50% IN AMBIENT TEMPERATURES FOR 8 DAYS.

AT 14 DAYS:

BOX 3 – At 14th day; THE PAPAYA WITH NO BOX LINER, TURNED SUPER RIPE.

THE TWO BOXES COVER WITH PEAKFRESH BOX LINERS HAD THE PAPAYAS AT A PERFECT 100% MATURATION STAGE. WITH ONLY TWO PICES OF FRUIT LABEL 3 (40% MATURATION), THAT ARE MATURING WITH PRESENCES OF MOLD, OTHER THEN THAT THE FRUIT IS SUITABLE FOR CONSUMPTION.

