

MODIFIED ATMOSPHERE BAGS

To keep the organoleptic characteristics of fruits and vegetables:
You need to fix the O₂: 4% and CO₂: 12% in the bag (or box)
during the carriage and storage.
If you can not accomplish that, the fruit or vegetable looks
more shiney but the taste deteriorates.
Our bags fixes the O₂ and CO₂ percentages just the fruit was needed.



Modified Atmosphere Bag

The goal is to keep the organoleptic characteristics of fruits and vegetables.
The way to provide that is to keep the cold-chain and decrease it gradual.
When you do not use our bags, that cold-chain be broken and fruit begins to die.
Our bags put the fruit in to sleep and provide its natural living conditions.



The chart of fruits
The chart of vegetables
FAQ













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		STORAGE LIFE		SHELF LIFE	
		°C	Days	°C	Days
Apricot Abricot Aprikose مشمش زردالو		0	40	10	4
Avocado Avocat Avocado أفوكادو أوكادو		5	60	10	7
Banana Banane Banane موز موز		13	35	15	10
Berry Baie Beere حبة توت		0	14~21	10	3
Black fig Fig Noir Schwarz Feige التين الأسود انجير سياه		0	21~30	10	3
Blueberry Myrtille Blaubeere توت زغال اخته		0	40	10	4
Cherry cerise Kirsche كرز گيلاس		0	30	10	4
Date fruit Khalal Date de fruits Khalal Dattelfrucht Khalal تاريخ الفواكه الخلال تاريخ ميوه		0	90	10	15
Dragon fruit Fruit du dragon Drachenfrucht فاكهة التنين ميوه اژدها		8	25	10	4
Lychee Litchi Lychee ليتشي ليجي		4	21	10	4

LEGAL DISCLAIMER

Because ELAY PLASTIC DESIGN Ltd. has no control over farming, processing, storage or transportation practices of the fresh produces packed in the company's packaging products, therefore the company and its representatives or agents make no express or implied guarantees and has no liability (direct or indirect) for the products which is placed in her products.












So therefore all risks associated with use of our packaging products to the products placed into, are in the exclusive responsibility of the user.

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		STORAGE		SHELF LIFE	
		°C	Days	°C	Days
Mango Mangue Mango مانجو انبه		10	35	10	4
Melon Melon Melone شمام خريزه		Cantaloupe 3°C 28 days Charante 10°C 21 days Galia 6°C 28 days Honeydew 6°C 25 days		10	4
Papaya Papaye Papaya بابايا پاپايا - نوعى ميوه استوايى		12	30	10	4
Passion fruit Fruit de la passion Passionsfrucht الفواكه العاطفة ميوه شور		8	30	10	4
Peach Nectarine Peach Nectarine Pfirsich Nektarine الخوخ زليقة هلو شليل		0	30	10	4
Pears Des poires Birnen كمثرى گلابى ها		Santa Maria 0°C 90 days Bartlett 0°C 90 days Star Crimson 0°C 180 days		20	7
Persimmon Persimmon Persimmon البرسيمون خرمالو		1	28	10	3
Pineapple Ananas Ananas أناناس أناناس		10	21	20	4
Plum Prune Pflaume برقوق ألو		0	55	20	3
Pomegranate Grenade Granatapfel رمان انار		6	90	20	4
Strawberry Fraise Erdbeere فراولة توت فرنگى		0	14	10	3











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		°C	Days	°C	Days
Asparagus Asperges Spargel نبات الهليون مارچوبه		Green 1°C 28 days White 1°C 35 days		10	4
Beet Betterave Rübe بنجر چغندر		0	35	10	4
Broccoli brocoli Brokkoli بروكلي كلم بروكلى		0	28	10	4
Brussels sprout chou de Bruxelles Rosenkohl كرنب بروكسيل كلم بيچ		0	35	10	3
Cabbage Chou Kohl الكرنب كلم		1	30	10	3
California bell pepper Californie poivron Kalifornien Paprika كاليفورنيا الفليفلة الحلو فلفل كاليفورنيا		8	28	20	3
Cauliflower choufleur Blumenkohl قرنبيط كل كلم		0	25	10	4
Celeriac Celeriac Sellerie الكرفس Celeriac		0	25	10	4
Cherry tomatoes Tomates cerises Kirschtomaten طماطم كرزية كوجه كيلاسى		10	20	20	3
Corn Blé Mais حبوب ذرة ذرت		0	25	10	4

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		STORAGE		SHELF LIFE	
		°C	Days	°C	Days
Cucumber Concombre Gurke خيار خيار		8	18	20	4
Eggplant Aubergine Aubergine الباذنجان بادمجان		10	21	20	4
Fresh beans Haricots frais Frische Bohnen الفاصوليا الطازجة دانه های تازه		8	16	10	4
Garlic Ail Knoblauch توم سیر		1	45	10	4
Ginger Gingembre Ingwer زنجبیل زنجبیل		13	60	10	4
Lettuce iceberg Laitue iceberg Salat Eisberg الخنس كاهو		0~1	18	10	2
Mushrooms Champignons Pilze الفطر قارچ		1	14	10	2
Okra Gombo Okra بامية بامیه		8	15	10	4
Peas Pois Erbsen بازلاء نخود فرنگی		0	30	10	4
Peppers Poivrons Pfeffer الفلفل فلفل		8	21	20	3
Radish Un radis Rettich فجل تربچه		0	21	10	4

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		STORAGE		SHELF LIFE	
		°C	Days	°C	Days
Red hot pepper Piment rouge Glühender Pfeffer الفلفل الحار الاحمر فلفل قرمز كرم		8	21	20	3
Onion Oignon Zwiebel بصل پیاز		1	18	10	4
Spinach épinard Spinat سبانخ اسفناج		1	18	10	4
Zucchini Zucchini Zucchini كوسة كوسيز		8	21	20	4
Basil basilic Basilikum ريحان ريحان					
Chives Ciboulette Schnittlauch الثوم المعمر پیازچه					
Coriander coriandre Koriander كزبرة گشنیز					
Dill aneth Dill شبت شوید		1	18	10	4
Mint Parsley Menthe Persil Minze Petersilie البقدونس نعناع جعفری نعناع					
Rosemary Rucola Rromarin Roquette Rosmarin Rauke جرجير ندى الجبل منداب رزماری					
Sage Thyme Sauge Thym Salbei Thymian زعتار حكيم اويشن امريم گلي					

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Frequently Asked Questions

1. Could you please explain to me, how the precooling process has to be made?

Please find the detailed inscription at:

<http://agriinfo.in/default.aspx?page=topic&superid=2&topicid=2048> in the other hand; the pomologists know that process well.

2. Once the products stored inside the bag, it is essential refrigerate or not? Or the bag preserves the products, even without using refrigeration.

Yes, essential.

The process is:

- Put the bag in to the carrying box and open the top. below.
- Fill the fruit or vegetable in.
- Realise the pre-cooling (8~10°C)
- Close the bag.
- If there is a mycosis risk, cool to 4~6°C again before closing the bag.

3. If fruits or vegetables are cooled inside your bag how long life spans? And, if after this time product retains its organoleptic characteristics.

- Pomegranate, kiwi, plum, apricot, lemon, orange, greyfruit, mandarin: 3~5 months.
- Vegetables (broccoli,..etc): 3 months.
- Grapes: 2~3 months.
- Cucumber: 21 days.
- Cherries: 25 days.

4. How is the correct way to close the bag?

The best way is twisting the end of the bag and closing with a packacing tire (rubber band). Or can be knotted.

Be carefull to avoid to pierce or tear the bag.

5. When the bag must be closed, before or after cooling?

The bag must be closed after cooling.

First; you need to decrease the temperature of the core of the fruit or vegetable.

6. Everybody thinks that if you put vegetables or fruits in the refrigerator they do not spoil, the reality is that maybe you delay the ripening process, but the fruit or vegetable loses their natural characteristics. After I use your bags, no matter that the product be refrigerated for months, their taste and flavor is equal of a fresh fruit?

Correct.

The fruits loses their nature in refrigerator.

But this process is not the same with putting the fruits in to the refrigerator.

If you precool the –for example- lemon to 2°C first; and then close our bag, this is to putting to sleep the fruit.

The bag provides its naturel living conditions as same as on its tree (4% O₂, 12% CO₂ and zero ethylene).

7. After the time of storage, what would be the best way to stop the sleeping process of the fruit and return them safe to live again?

It wakes up after you take it out of the bag.

8. If i continue cooling the fruit, but not using your bags, what they do get as a result?, and the average time of a fruit or vegetable on that conditions, what would it be?

After the precooling; if you do not use our bags, the fruit will not go to sleep and it will begin to grow old.

In the other hand, it would begin to emit ethylene and not exhausted gas would begin to produce bacterias in the box during the shipping.

9. Using the same conditions of precooling, why product shelf life have a dramatical change, if you compare: storage against carriage?

As i said above; if you do not use our bags after the precooling, the fruit begins to grow old at full tilt in the box or something because of the unfavorable O₂ and CO₂ volumes. And ethylene begins to produce bacterias to eat the fruit very fast.

10. Based on your last answer, Why the difference between them?

Please remember: the goal is to keep the organoleptic characteristics of the fruit. The way to provide that is to keep the cold-chain and decrease it gradual.

When you do not use our bags, that cold-chain be broken and fruit begins to die.

I advice you to make the bags tested by your potential clients. They will see the difference easily.

11. The ideal place to store fruit and vegetables with your bags are: plastic baskets? or also work well in boxes or wooden crates?

Yes, plastic crates, boxes and baskets are ideal but can be used in wooden crates and others as well.

The important notice is to prevent to tear or to pierce the bag wherever used.

12. The Could you please explain how your atmospherica plastic works in order to preserve vegetables and fruits and extend their shelf life?

The bags are products of a field work that took for 30 years.

To keep the organoleptic characteristics of fruits and vegetables:

1. You need to fix the O₂: 4% and CO₂: 12% in the box (or bag) during the storage and carriage.

If you can not accomplish that, the fruit or vegetable looks more shiney but the taste deteriorates.

Our bags fixes the O₂ and CO₂ percentages just the fruit was needed.

2. Fruits and vegetables emit ethylene gas during ripening.

If you do not exhaust that ethylene, the fruit or vegetable begins to produce bacteria and ruins.

Our bags do it and exhausts whole ethylene out.

What our bags do is: "Putting into sleep the fruits after the harvest".

After you get the fruit out from cooling, you need to keep the “cold chain” until it reach to the user for the best result.
For example, you need to avoid to put the fruit under the sunlight after the cooling.

THE PERFORMANCES AND THE PARAMETERS VARRY ACCORDING TO THE LOCAL CHARACTERISTICS OF THE FRUITS-VEGETABLES AND DUE TO THE PRE-COOLING, STORAGE AND CARRIAGE PERFORMANCES AS WELL.



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