



CUCUMBER STORAGE



Rational Ideas - Inventions for Solution

THE 'FIRST ACTIVE' MA-MH BAG IN THE WORLD FOR THE FRESH PRODUCE INDUSTRY



Regular Package



From Storage Start



AFTER 5 HOURS

AFTER 16 HOURS



HEATING COOLING FOR 4 HOURS

(BROKEN COLD CHAIN)



Regular Package



DECAY



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'ANTIMICROBIAL EFFECT' against major postharvest pathogens.

Produced by using 'NANOTECH' compounds.

'FIRST' 'ACTIVE' MA-MH bag in the world developed for fresh produce industry.

Created its own 'GENERATION' in the MAP market.

Please visit our web page (www.trendlife.com.tr) for more information.

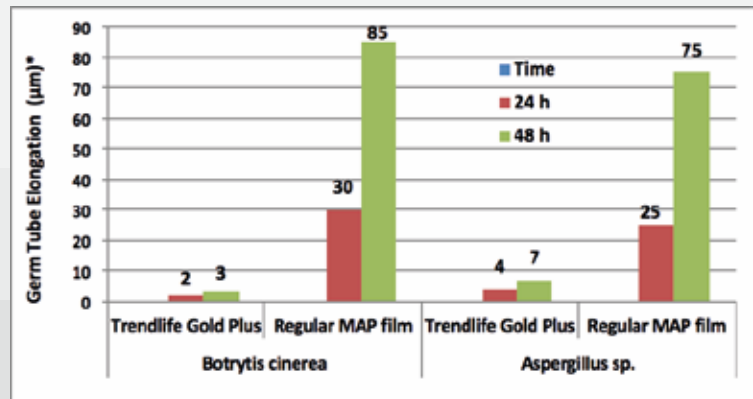
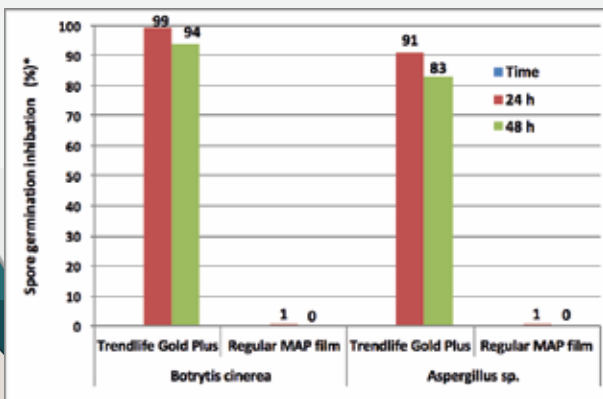


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*This experiment was conducted in laboratory at room temperature in petri dishes where all conditions favor the growth of microorganism.