

BLEND FRESH KEEPER MB

Designed For Preserving Food

- **Blend Fresh Keeper MB** in packages can be used to limit ethylene accumulation
- Extends freshness of packed fruits, vegetables, flowers by 20-30%
- It oxidizes & traps the ethylene, which reduces ethylene concentration in the packaging, hence delays ripening/ageing
- Offers long term anti-ripening performance for fresh produce



Application

- Packaging



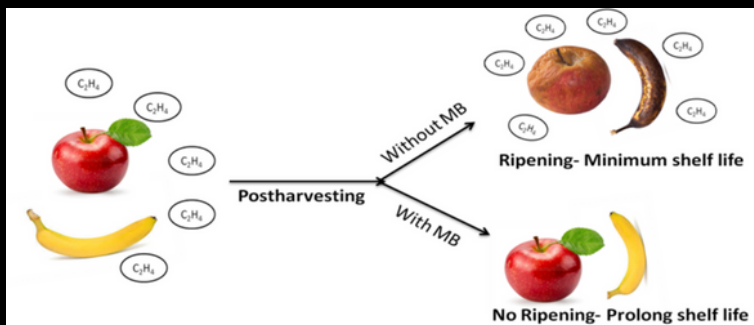
Technical Details

- Base Polymer: PE & PP
- Dosage: 2-3%
- Colour: Transparent



Performances

- Improves storage & transit life of fruits, vegetables & flowers



Visit www.blendcolours.com
or email innovation@blendcolours.com