

Phytosanitary Treatment & Shelf life Extension of Fruits & Vegetables



Extended storage of Tomato up to 60 days at 10-13°C



Process developed for cost-effective sea route shipment approved by USDA

Day 1

(Dmin 650 Gy)

Day 60

Combination processed grapes

Combination processed Litchi

Combination processed kinnow



Shelf life 40 days, 5° C

Shelf life 45 days, 4 to 6° C, RH 55-60%

Shelf life 45 days, 8° C