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### How does it work?

Several types of fruits and vegetables continue to ripen after being picked, these fruits and vegetables are called climacteric\*. Climacteric fruits and vegetables release ethylene gas which cause the produce to continue to mature. This maturation can alter the colour and texture of the produce, shortening the shelf life.

**Examples of climacteric fruit and vegetables:** Apple, apricot, asparagus, avocado, banana, blueberry, broccoli, cabbage, cantaloupe, carrot, celery, cucumber, figs, fresh herbs, guava, kiwi, leek, lettuce, mango, mushrooms (non-moist), nectarine, papaya, passion fruit, peach, pear, peppers, plantain, plum, tomatoes and zucchini.

SYM Fresh bags have a microporous structure which will **adsorb and trap ethylene inside the film, effectively delaying ripening and regulating moisture** to slow down the drying out process. Helping to extend the shelf life and conserving the nutritional qualities, crispness and flavour of fruit and vegetables.

### Easy to use

Place only one type of fruit or vegetable in a bag. The produce must not be wet. Close the bag by pushing together the seal strip at the top to lock out the air.



### Tested

Scientifically proven technology\*



### Reuseable

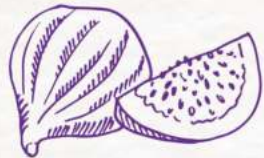
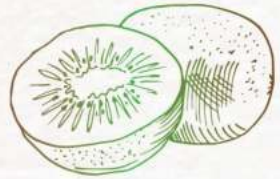
SYM bags can be reused multiple times. Just rinse the used bag, let it dry and fill it again with new produce.



### Recyclable

Both the bags and the packaging can be recycled (please follow recycling guidelines in your area).

**This bag can keep your fruit and vegetables crisp'n'fresh for longer**



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\*Climacteric fruit and vegetables enter a 'climacteric phase' after harvest i.e. they continue to ripen. During the ripening process the fruits emit ethylene along with increased rate of respiration. \*Tested according to EU No 10/2011 of 14 January 2011 and Article 3 of European Regulation No. 1935/2004, U.S. 21 CFR F.D.A Regulation part 177.1520 Clause 3.1a, ASTM: D6954 and ANVISA Resolution No 105 of 19 May1999.