

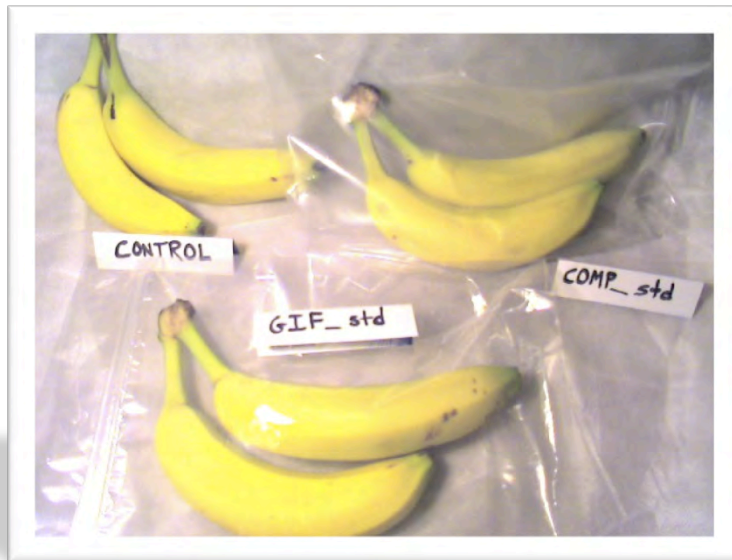
# Results: on strawberry fruit



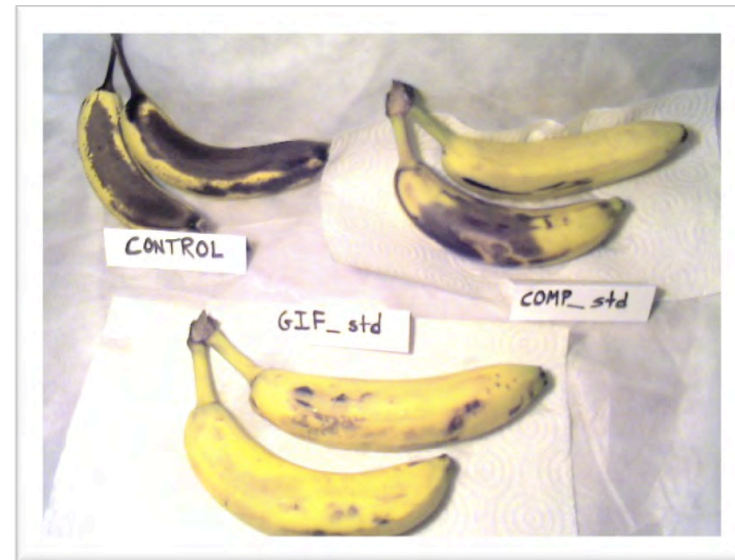
Type		Initial Wt.	After 72 Hours	
		Gms	Final Wt.	% Loss
Control Bag	Strawberry Apperance	53.15	Smash	
GIF Bag	Strawberry Apperance	61.80 Fresh	60.40	2.26

# Results: on banana fruit

- Ethylene sensitivity & production varies by fruit
- Extends produce shelf life 5-8 days
- Low added cost over standard packaging



Day 0



Day 6

## Results: on citrus fruit

- Lemons of same size and degree of ripening were stored at room temperature for 14 days in open atmosphere and in Guard-In-Fresh (GIF) bags. The effect is “magical.” The best results are obtained without any treatment of the fruits and storage in GIF bags.



# Results: on mixed packaging



Type		Initial Wt.	After 72 Hours	
		Gms	Final Wt.	% Loss
Control Bag	Bread	40.25	39.95	0.74 %
	+ Banana	94.60	92.15	2.58 %
	Apperance	Soft	<u>Fungus</u>	
With GIF Bag	Bread	40.05	39.75	0.74 %
	+ Banana	132.60	130.30	1.73 %
	Apperance	Soft	<u>Soft</u>	