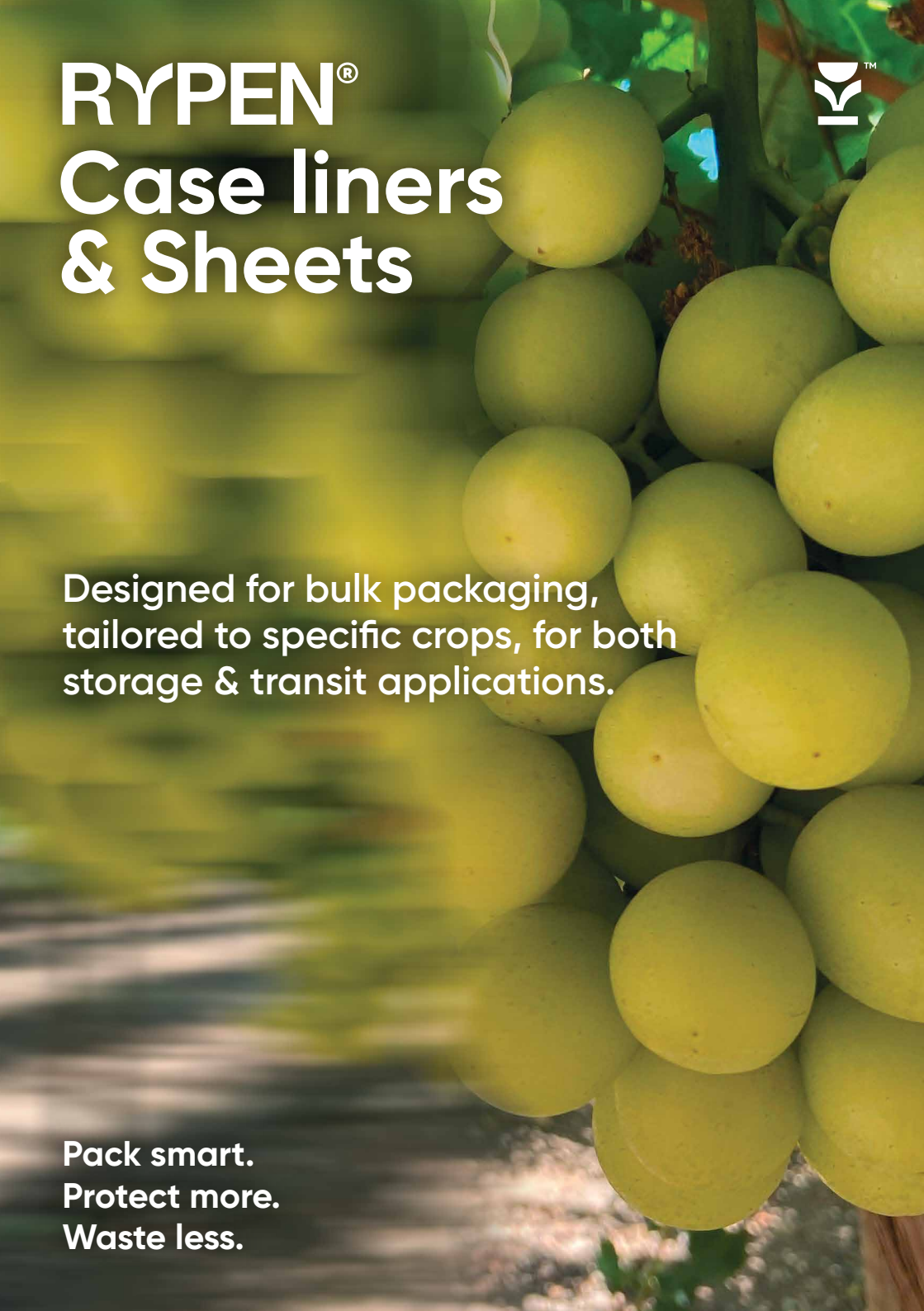
RYPEN® Case liners & Sheets



Designed for bulk packaging, tailored to specific crops, for both storage & transit applications.

Pack smart.
Protect more.
Waste less.

About RYPEN®

RYPEN Technology captures ethylene, without the need to block receptors or to oxidise the molecule through chemical reactions. The effects of ethylene are gently moderated, allowing continued natural ripening development at a slower rate.

With RYPEN, fresh produce can be stored, or shipped, with less deterioration in condition. This reduces deductions and wastage, leading to improved financial returns.

RYPEN® Case liners & Sheets

Provides fresh produce with all-round protection from over-exposure to ethylene.

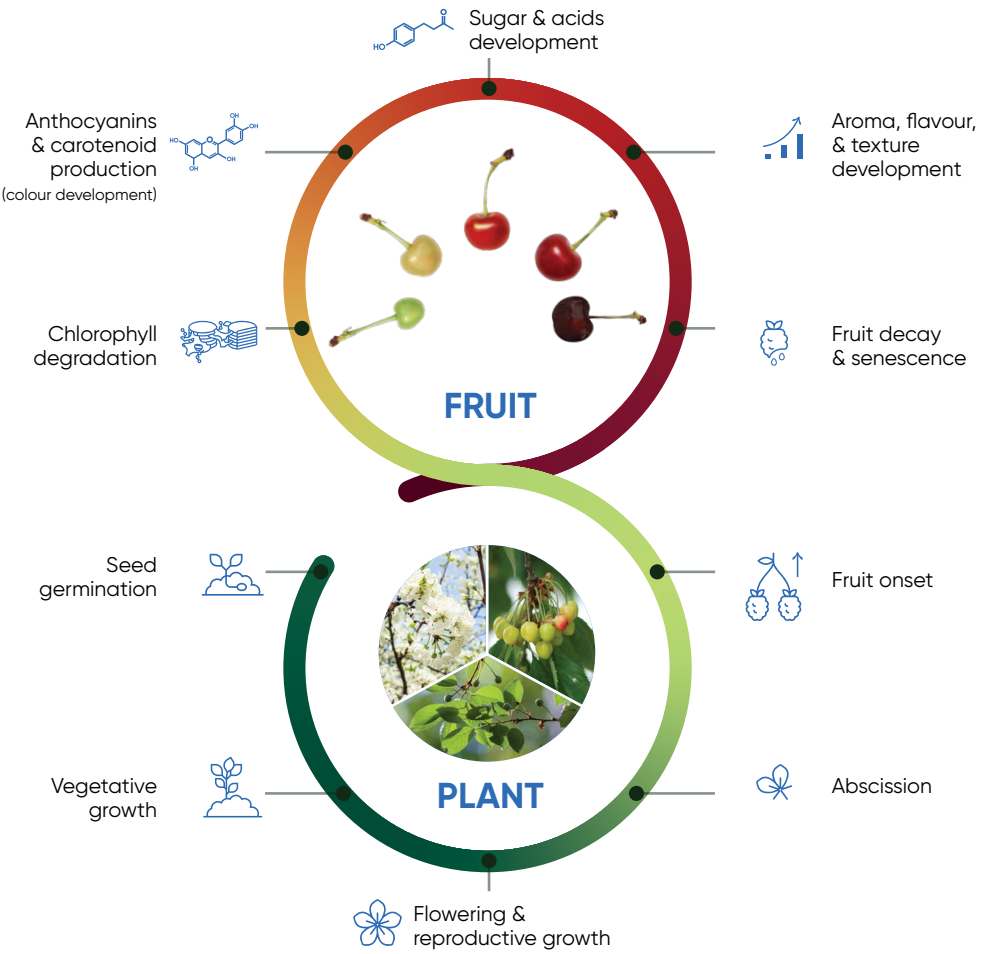
Highly customisable packaging solution for different fresh produce weights, ethylene sensitivity levels and storage or shipping durations.

- Drop-in replacement
- Selective ethylene capture
- High capacity
- Moisture & sulphur tolerant

HDPE embedded with the **RYPEN®** Technology for extended storage & transit of fresh produce.

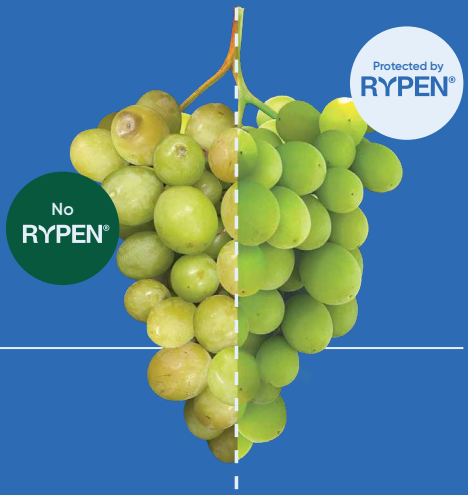
Protect condition & deliver a better consumer eating experience with RYPEN®

Ethylene's role in the entire produce & plant life cycle



RYPEN® Case liners & Sheets are designed to integrate directly into existing retail packing operations.

Helping deliver table grapes with enhanced freshness, better shelf-life & superior flavour to your markets, globally



Grape growers & exporters are reporting return on investments of 3x – 5x in commercial use

Greater weight retention[1]

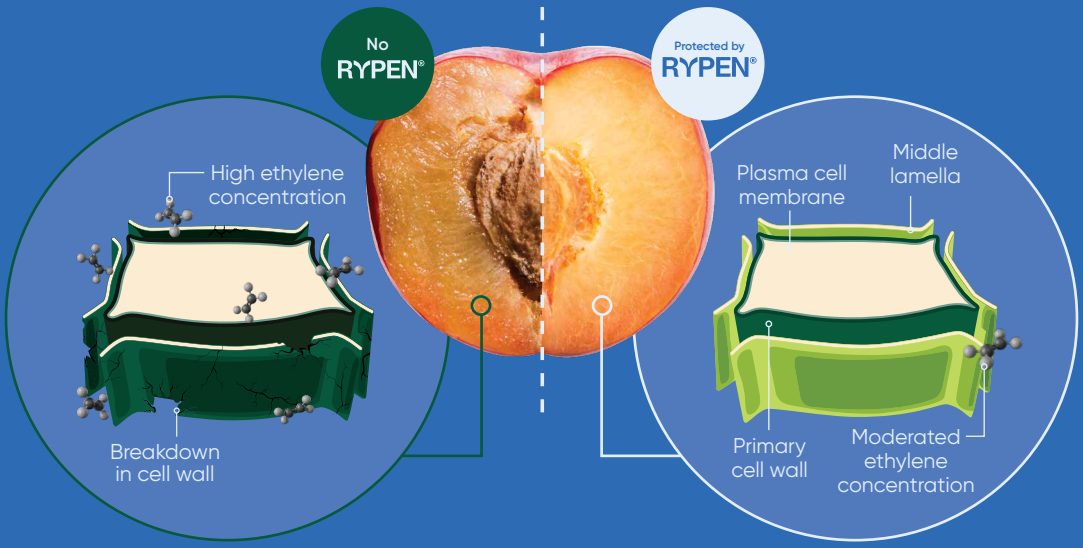
Less deductions & wastage[1]

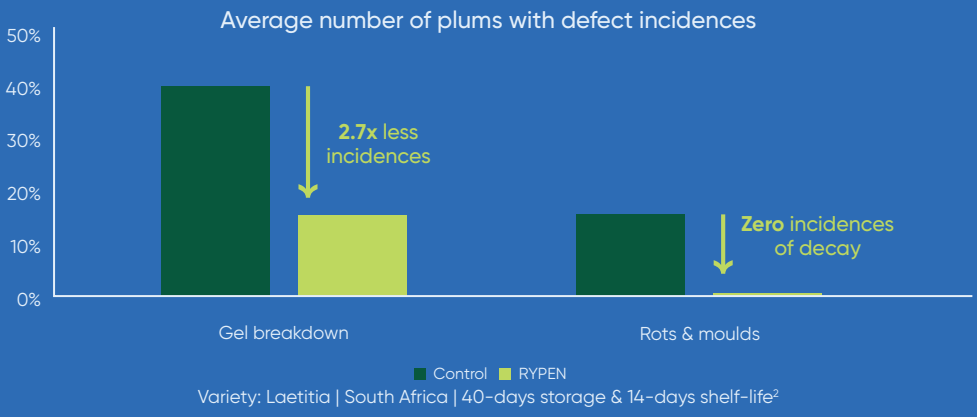
Better condition[1]

[1] Aggregated results from origins: South Africa, Chile, & Peru | 2024–2025 grape seasons | Arrivals at six global destinations | 15 to 73 days transit duration, 10 varieties | 5,500 tonnes of fruit.

Stone fruits & ethylene

Independent trials—and results from multiple commercial shipments—have demonstrated ethylene's role in the degradation of pectins, post-harvest. This then impacts cell wall structure, integrity and function, leading to the onset of various internal issues. In stone fruits, this causes gel breakdown and the onset of internal browning, rots and moulds.





Variety: Laetitia | South Africa | 40-days storage & 14-days shelf-life[2]

72% **slower onset** of gel breakdown severity

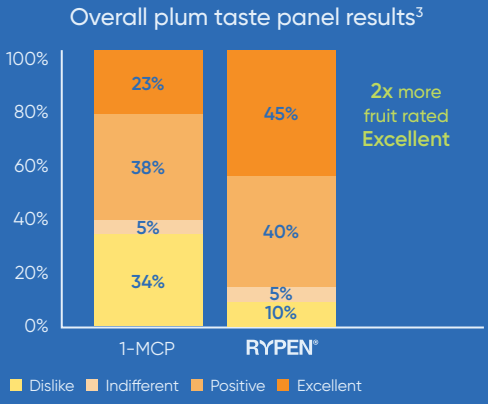
50% **improvement** in assessment scores

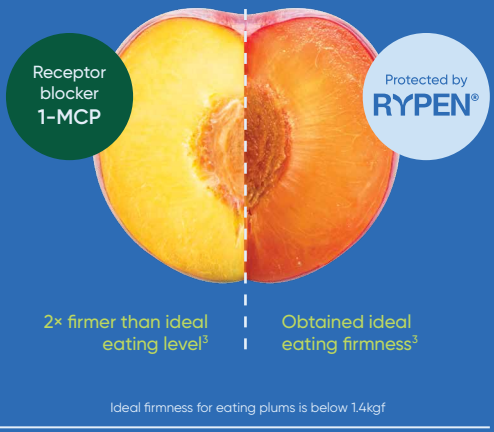
[2] South Africa | Independent trial conducted by Provar | 2025 | Cold sterilisation protocol: 10 days at −0.5°C, 7 days at 7.5°C, followed by 23 days at −0.5°C | Final phase included 14 days under simulated retail conditions at 10°C.

Why inhibiting ethylene receptors isn't the answer

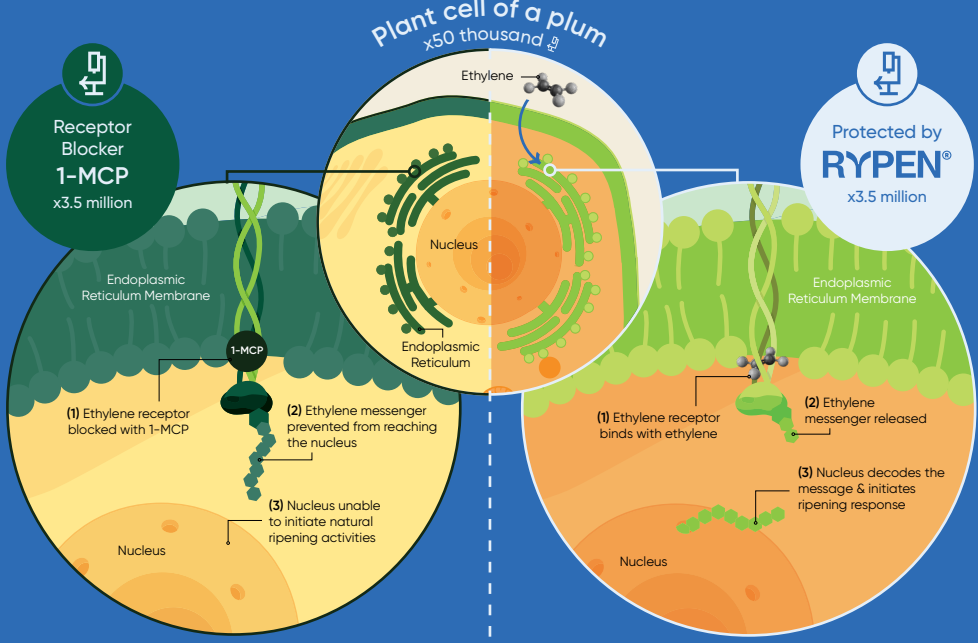
1-MCP blocks the ethylene receptor, disrupting the natural ripening process. Produce can therefore remain overly firm, less juicy and with less flavour development.

RYPEN captures ethylene, reducing the exposure to enable more gradual, flavourful and natural ripening. Moderated exposure to ethylene also supports the produce's natural defence mechanisms, enabling better condition for longer.





Ideal firmness for eating plums is below 1.4kgf



[3] Variety: Larry Ann | Spain | Independent trial conducted by IRTA | 32-days storage & 4-days shelf-life | 2025 | Storage (0°C – 1°C) & Shelf-life (20°C) RYPEN Case liner size 1050 x 650 & 1.2% micro-perforation.