

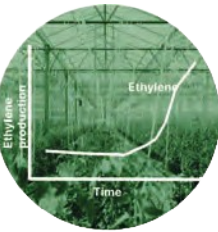
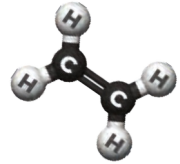
RYPEN

ETHYLENE
MODERATING
TECHNOLOGY

Bag for grapes, kiwis and other ethylene sensitive cultivars stored or shipped in bags

Ethylene

A natural plant hormone that governs the ripening process. Selective exposure to ethylene is essential for the development of taste, aroma, colour and texture; too much though leads to over-ripening and spoilage. Ethylene concentrations can build rapidly in storage and transit settings - leading to accelerated and uncontrolled ripening and ultimately a loss of shelf-life.



Rypen Technology

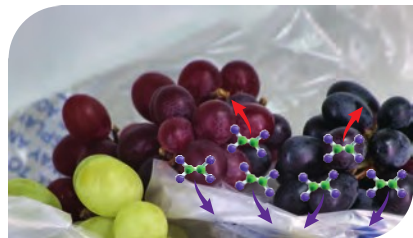
Selectively captures ethylene and locks it away, moderating the exposure levels. This slows the ripening process rather than stopping it, allowing the sensory attributes to continue developing, ensuring the best eating experience for the consumer.




The Problem



When packed, ethylene builds up leading to faster rachis browning, increased dehydration and berry shatter.

The Solution



-  Ethylene adsorbing into Rypen Bag
-  Ethylene absorbing into grapes
-  Ethylene molecule

Rypen Bags adsorb ethylene, dramatically reducing rachis quality problems.



Commercial Impact

Several successful trials have demonstrated the positive outcome of controlling ethylene both in red & white grapes.

Red Crimson table grapes

50%

reduction in
overall defects

30%

reduction in
rachis browning



South Africa to Netherlands
Shipping time 35 days

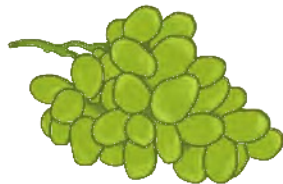
Sugar Crisp table grapes

88%

reduction in
overall defects

80%

reduction in
rachis browning



Peru to Europe
Shipping time 23 days

