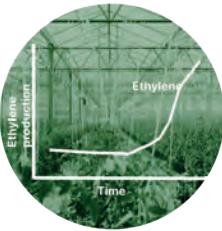
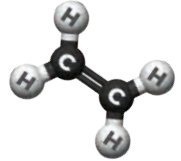


RYPEN ETHYLENE MODERATING TECHNOLOGY

Leaf & Bag Long-transit shipping and extended storage solutions

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.

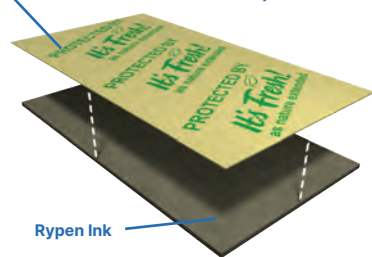


Rypen Technology

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.

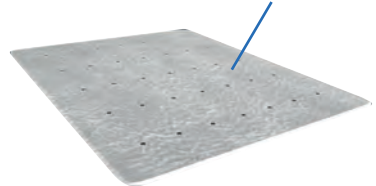
Paper-based substrate

Performance can be customised to match specific cultivar ethylene sensitivities



Rypen Leaf

Available in various bag sizes and perforation patterns



Direct replacement for case liners and other bag applications

Rypen Bag

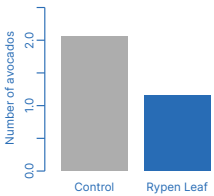
Rypen Leaf



FYXi Wjcb]b'gYf]ci g'XYZWg

New Zealand to Thailand trial

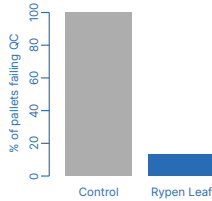
Avocados with serious defects on arrival



Control container used a KMnO4 sachet in each box

Mozambique to UK trial

Intake QC failure



Control container used a KMnO4 tube

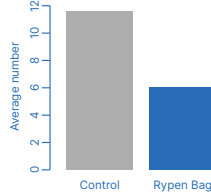
Rypen Bag



Reduction in serious defects

South Africa to Netherlands trial

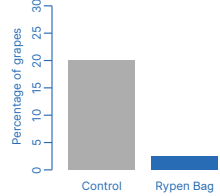
Number of defects in boxes



Control has been shipped normally with no Rypen ethylene control

Peru to Europe trial

Number of defects in boxes



46%

reduction in serious defects

Shipping time 40 days, Chile to China, control group (no ethylene control), variety Lapins



17%

higher brix

Static trial, origin South Africa control group (no ethylene control) variety Bella Nova



+11 days

additional life in storage / transit

Storage trial 44 days, control group (MAP and KMnO4), variety Jingold Kiwi



Reduce wastage rates throughout supply chain

Adjustable ethylene uptake capacity

Higher quality fresh produce for longer

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Tel: +44 (0) 1234 889 130
Web: www.rypen.io

