

STRAWBERRY

PerfoTec Product empirical evidence

Results of empirical studies of the PerfoTec system: Fast Respiration Meter, AMAP website and PerfoTec laser with automatic OTR control



Picture: PerfoTec P+7

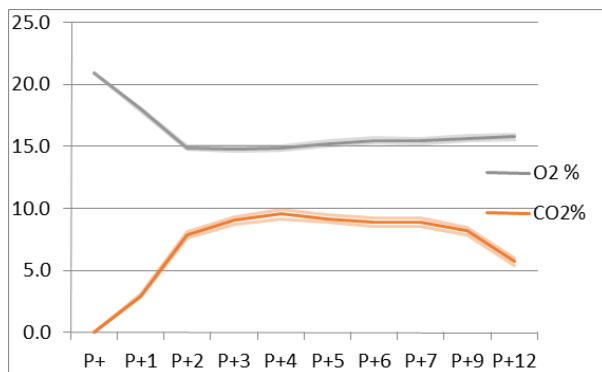
Experimental Data

Experimental set up and Methods

- Goal: to extend the shelf life of strawberries in a 10°C supply chain.
- Comparing macro perforated packs (control) with laser microperforated packs (PerfoTec).
- Sample size of 30 packs of 260 gram strawberries packed on 18/11/2015.

Results

- The respiration rate of the strawberries was measured at an average of 1200 ml air/kg/24hr.



Graph: Oxygen and CO2 concentration inside micro perforated bag throughout shelf life

Table: Weigh Loss by end of shelf life

PerfoTec	1.24 %
Control	18.30 %



Picture: PerfoTec 1 P+9



Control P+7

- The control was considered 'less fresh/flavourfull' on day 2 and by day 4 samples were observed with 'mold and decay present, severely bruised appearance, dark discolour, soft texture and mealy/off flavour'.
- PerfoTec samples maintained good quality and freshness until day 7 and at day 9 still 'no decay, no mold, crisp and crunchy to soft'

Summary

- The study concluded a significantly improvement in quality and sensory characteristics in PerfoTec packed strawberries.
- Based on the observation the macro perforated strawberry were recommended a shelf life of 3 days while the micro perforated packs have a shelf life of 6 days.

More information

If you are interested into more details please feel free to contact us at info@perfotec.com.
More information on the technology can be

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