



FRESH'n'SMART PALLET HOODS PROTOCOL

Fresh'n'Smart™ hoods are pallet size, modified interactive packaging, incorporating **Fresh'n'Smart™** technology to extend the freshness and shelf-life of produce. This development facilitates the process of post harvest of fresh produce including: cooling and handling, reduction of packaging material and packaging cost. MIP pallet hoods maintain the advantages and benefits of **Fresh'n'Smart™** technology and can be used for packing most fruits and vegetables.

As a pre-requisite for the use of these hoods, fresh produce must be harvested and handled according to the recommended postharvest handling procedures. For a particular fresh produce item, picking quality product, pre-cooling, applying required fungicide treatment, grading and sorting as per quality standards are required. (**Fresh'n'Smart™** protocols are available for all fresh produce items on request).

GENERAL CONSIDERATION FOR PRODUCE HANDLING

Harvest produce at coolest part of the day

Harvesting should be done gently to avoid bruising of the produce

Produce with bruising, cracking, decay, oversized should be excluded from the rest of the produce

Packing crates and boxes should be well vented

Transport from the field should be in a covered truck and preferably in a chilled truck

Pre-cool the produce to the optimum recommended temperature (C°) BEFORE covering with the **Fresh'n'Smart™** hoods

Cool chain MUST be maintained throughout handling and transport

Due to the sensitive nature of fruits and vegetables to ETHYLENE, cooling, packing and storage areas MUST be Ethylene free (less than 0.1 ppm) at all times

NOTE

Fresh'n'Smart™ hoods are to be used at the end of the packing chain (i.e. after final grading, packing and cooling). Produce must be pre-cooled to the optimum temperature before packing into the **Fresh'n'Smart™** hoods.

Apply the **Fresh'n'Smart™** hoods in a cool area (i.e. cold room), ensure that the packed pallet is returned to the cool/cold room as soon as possible.



PACKING PROTOCOL FOR THE FRESH'n'SMART HOODS

Pallet base preparation:

Place pallet base on pallet, stack crates or cartons on pallet

Fresh'n'Smart™ Hood installation:

When the pallet is completely stacked, place **Fresh'n'Smart™** hood on top, and position the seam across the long side of the pallet in the centre of the load

Pull down slowly and gently from both side at the same time

Work the excess film to one corner and then tape vertically

Expel any air and check for punctures or holes

Stretch-wrap or tape the bottom 30cm to ensure a tight seal at the base

CAUTION

When handling pallets, it is important to make sure the hood is protected from rubbing or poor handling, in order to avoid punctures or slits in the hoods.

If the **Fresh'n'Smart™** hood is torn it MUST be removed and replaced.

For produce that requires gas ripening, upon arrival remove hood and treat produce in the normal manner.

Do NOT pack warm produce into **Fresh'n'Smart™** hoods.

Where ethylene sachets are necessary, add one sachet to each carton/crate BEFORE covering with the hood



