

LytoFresh : Post harvest technology to help extend fresh produce shelf life

LytoFresh: a new post harvest technology that helps to extend shelf life of most fresh produce from 30 days up to 8 months.

The LytoFresh™ was developed as a user friendly system that includes liquid, tablets and packing sheets which can be used in the packaging and storage of fresh produce. It has specially designed protocol for different application targets, such as fresh tropical fruits, tree-ripen berries, flowers and vegetables. As a result, the extended shelf life can help exporters to ship produce by ocean shipment instead of air shipment to save on the cost of freight.

The most significant achievement so far includes Mangosteen and Durian. Lytone is now the only company who can ship these fragile and sensitive tropical fresh fruits to Canada by ocean freight for commercial purposes. This includes a distance that requires more than 3 weeks en-route and another 2 weeks for land transportation, and supermarket shelf life. The ocean shipment was over 20% cheaper than air shipment. Similar examples have been achieved with *Oncidium* sp and *Phalaenopsis* sp orchids. Taiwan's floriculture business was able to win world wide recognition as a serious contender for the top position, as a result.

Source : Freshplaza
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