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PerfoTec is already used in over 15 countries and has therefore experience with over 200 fruit and vegetable product. The table below shows an overview of the shelf life results per fruit, vegetable and flower. \* **Blue:** Compared to laser pre-perforated films All other products are compared to current macro perforated packaging or stretch film packaging.

Product	Extra days shelf life	Product	Extra days shelf life
Asparagus green & white	+ 1-3	Fresh-cut vegetables	+ 1-3
Asparagus green & white	+ 3-5	Herbs	+ 2-4
Beans (snap)	+ 1-2	Leek	+ 2-4
Broccoli	+ 3-7	Lettuce	+ 1-3
Brussels sprouts	+ 1-3	Mushrooms	+ 1-3
Carrots	+ 2-4	Pepper, bell	+ 2-5
Cauliflower	+ 2-4	Potatoes	+ 2-4
Celery	+ 2-4	Radish	+ 1-2
Chicory	+ 1-3	Salad mix	+ 1-3
Chinese cabbage	+ 2-4	Spinach	+ 1-3

Product	Extra days shelf life	Product	Extra days shelf life
Apple	+ 7-10	Papaya	+ 2-6
Apricot	+ 3-5	Peach	+ 2-6
Banana	+ 3-5	Pear	+ 4-7
Blackberries	+ 4-6	Pineapple	+ 1-3
Blueberries	+ 4-6	Plums	+ 2-5
Cherries	+ 3-5	Pomegranate	+ 2-5
Cranberries	+ 4-6	Raspberries	+ 4-7
Fresh-cut fruits	+ 1-3	Strawberries	+ 3-5
Grapes	+ 2-5	Fresh-cut flowers	+ 7-10
Kiwi	+ 4-7	Carnation	+ 7-10
Mango	+ 2-7		+ 7-10
Melon	+ 2-5	Roses	+ 7-10
Nectarine	+ 1-4	Tulips	+ 7-10

**Important note:** These figures are based on world wide scientific research results and can be achieved in practice, under the condition that other important factors like the packaging material and the temperature are adequate.