

**Title** The use of It'sFresh! Ethylene Remover technology with E+<sup>®</sup> Active as a practical means for preserving postharvest fruit quality

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### **Abstract**

The presence of ethylene in a storage environment can undermine both quality and postharvest life, often generating significant waste and associated economic losses. A demand for discovering alternative technologies capable of scavenging ethylene has led to the development of a new material, e+<sup>®</sup> active, which has significant ethylene adsorption capacity. The material has been shown to remove ethylene to below physiologically active levels during fruit storage at 0-20°C and consequently extend postharvest life for a variety of fresh produce types. Different formats have been evaluated. For example, It'sFresh! Ethylene Remover sheets containing e+<sup>®</sup> active were shown to be a highly efficacious format for suppressing ethylene and extending storage life of imported avocado and pluot plums fruit in a series of trials. Indeed, It'sFresh! Ethylene Remover technology has also been shown to have profound effects on non-climacteric fruit types such as strawberry fruit whereby both disease and quality-related attributes were affected (e.g. sugars and anthocyanins). The mode of action of It'sFresh! Ethylene Remover technology with e+<sup>®</sup> active and the implications of scavenging ethylene in both non-climacteric and climacteric systems are discussed.