



#### **Gino Ansaldi**

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# BONORLD

#### POST HARVEST CARE NEN Post-harvest management under control

We monitor post-harvest to maximize resources

BOWORLD

m man m

and benefits.

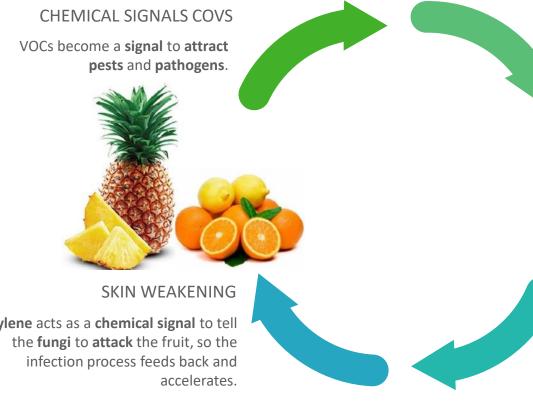








# **Ethylene and Volatile Organic Compounds (VOC)**



#### FUNGUS ATTRACTION

Germination of spores (e.g. Penicillium) is induced by the mixture of volatiles, limonene, acetaldehyde and ethanol.



### ETHYLENE

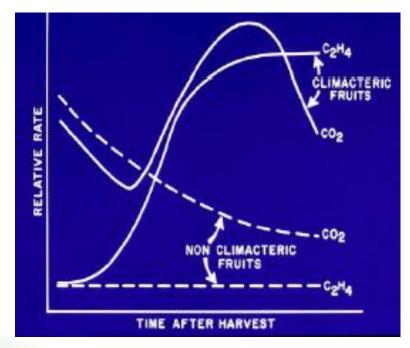
Different **fungus** species that colonize the fruit emit ethylene in large quantities.



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Ethylene acts as a chemical signal to tell



# **Climacteric fruit**

Commonly known as the fruit that keeps ripening after being harvested.

# **No Climacteric Fruit**

Commonly known as fruit that does NOT ripen after picking but ages.







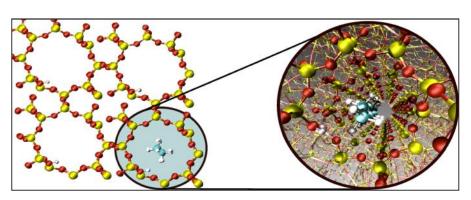


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# **Filtering the invisible**

+

#### **Phase 1: Physical absorption**



Structure of porous clays

Natural clay channel

### **Phase 2: Oxidation reaction**



Carbon dioxide +



\* Potassium hydroxide

\* Magnesium oxide and potassium hydroxide are converted into soil fertilizers.



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# **Transportation & storage**







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