

Keeping freshness for leafy vegetables by Redox vacuum-packed kits

MassTech vacuum packed kit A for popular use

- ① Vacuum sealer
- ② Hypochlorous acid spray(PH6.8~PH7.0 20PPM Non-smell, Harmless)
- ③ Active seat bags(antibacterial and antioxdative effect)



Simplified vacuum packed kit (DDS kit)



- ① Handy vacuum pump ② Puncher ③ Seal tape ④ Ziploc type active seat bags
⑤ Hypochlorous acid spray

Working contents

Cutting vegetables



Anti-bacterial spray by hypochlorous acid



Sealing by heat sealer or Ziploc



Vacuuming by mechanical vacuum pump or handy pump



Chilled storage

Novelty

- **Non-smell and harmless hypochlorous acid**
- **Active seat bags which have antibacterial and antioxidative effect for vacuum pack.**
- **Handy vacuum pump**

Illustration-1

Fresh keeping test of strawberries in 25C for 4 days
No treatment suffered big mold damage.



MassTech Vacuum pack

No treatment

Illustration-2

Fresh keeping test in chilled condition for 3 weeks

We were successful.

