How does it work?
Several types of fruits and vegetables continue to ripen after being picked; these fruits and vegetables are called climacteric*. Climacteric fruits and vegetables release ethylene gas which cause the produce to continue to mature. This maturation can alter the colour and texture of the produce, shortening the shelf life.

Examples of climacteric fruit and vegetables:
Apple, apricot, asparagus, avocado, banana, blueberry, broccoli, cabbage, cantaloupe, carrot, celery, cucumber, figs, fresh herbs, guava, kiwi, leek, lettuce, mango, mushrooms (non-moist), nectarine, papaya, passion fruit, peach, pear, peppers, plantain, plum, tomatoes and zucchini.

SYM Fresh bags have a microporous structure which will adsorb and trap ethylene inside the film, effectively delaying ripening and regulating moisture to slow down the drying out process. Helping to extend the shelf life and conserving the nutritional qualities, crispness and flavour of fruit and vegetables.

Easy to use
Place only one type of fruit or vegetable in a bag. The produce must not be wet. Close the bag by pushing together the seal strip at the top to lock out the air.

Tested
Scientifically proven technology*

Reuseable
SYM bags can be reused multiple times. Just rinse the used bag, let it dry and fill it again with new produce.

Recyclable
Both the bags and the packaging can be recycled (please follow recycling guidelines in your area).

This bag can keep your fruit and vegetables crisp’n’fresh for longer

*“Climacteric fruit and vegetables enter a ‘climacteric’ phase after harvest i.e. they continue to ripen. During the ripening process the fruits emit ethylene along with increased rate of respiration.” Tested according to EU No 161/2002 of 14 January 2002 and Article 3 of European Regulations No 1259/2004, Text No 47 / EEC (Regulations 95/1, 95/2, 95/96, 95/4 and 95/86) and ATV/181/Annex No 28 of 17 May 1996.