

Peak Fresh

NASAA/BFA/IFOAM

Peak Fresh Preserving Bags

Peakfresh preserving bags keep fruit and vegetables fresher, longer. In fact, they more than double the existing storage life!

Peak Fresh Preserving Bags work by:

- **Removing ethylene gas:** Most fruit and vegetables release ethylene gas after harvest. Exposure of the produce to the gas accelerates aging and ultimate deterioration. Peakfresh Preserving Bags remove ethylene gas to prolong the life and freshness of the produce.
- **Breathing:** Unlike ordinary plastic bags, Peakfresh Preserving Bags 'breathe' so that damaging gases produced by the fresh produce are removed.
- **Minimising moisture formation:** Anti-fogging treatment of the film surface minimises moisture formation to inhibit bacteria growth.
- **Maintaining Vitamin C levels.**



Peakfresh Preserving Bags are certified by NASAA (National Association of Sustainable Agriculture Australia) and Biological Farmers of Australia for the packaging of Level A organic produce. Accredited to the International Federation of Organic Agricultural Movements (IFOAM).

Peakfresh Preserving Bags are manufactured in Australia.

Order Code	Description	Size
100552	Peakfresh Bags	5's
100555	Peakfresh Bags	10's

