

SHELF LIFE EXTENSIONS OF LEMON USING CA FILMS



bharti WAL*MART

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SHELF LIFE EXTENSIONS USING CA FILMS

Program Objective:

1. To maintain quality and freshness of Lemon stored at 25°C at Bharti Walmart's Kota facility
2. To prove that designs with CA Film generate a shelf life greater than that of design without films (control in air)

Designs Tested:

PROTOCOL A - CA Film based packaging opened daily

PROTOCOL C – Control packaging without CA Film

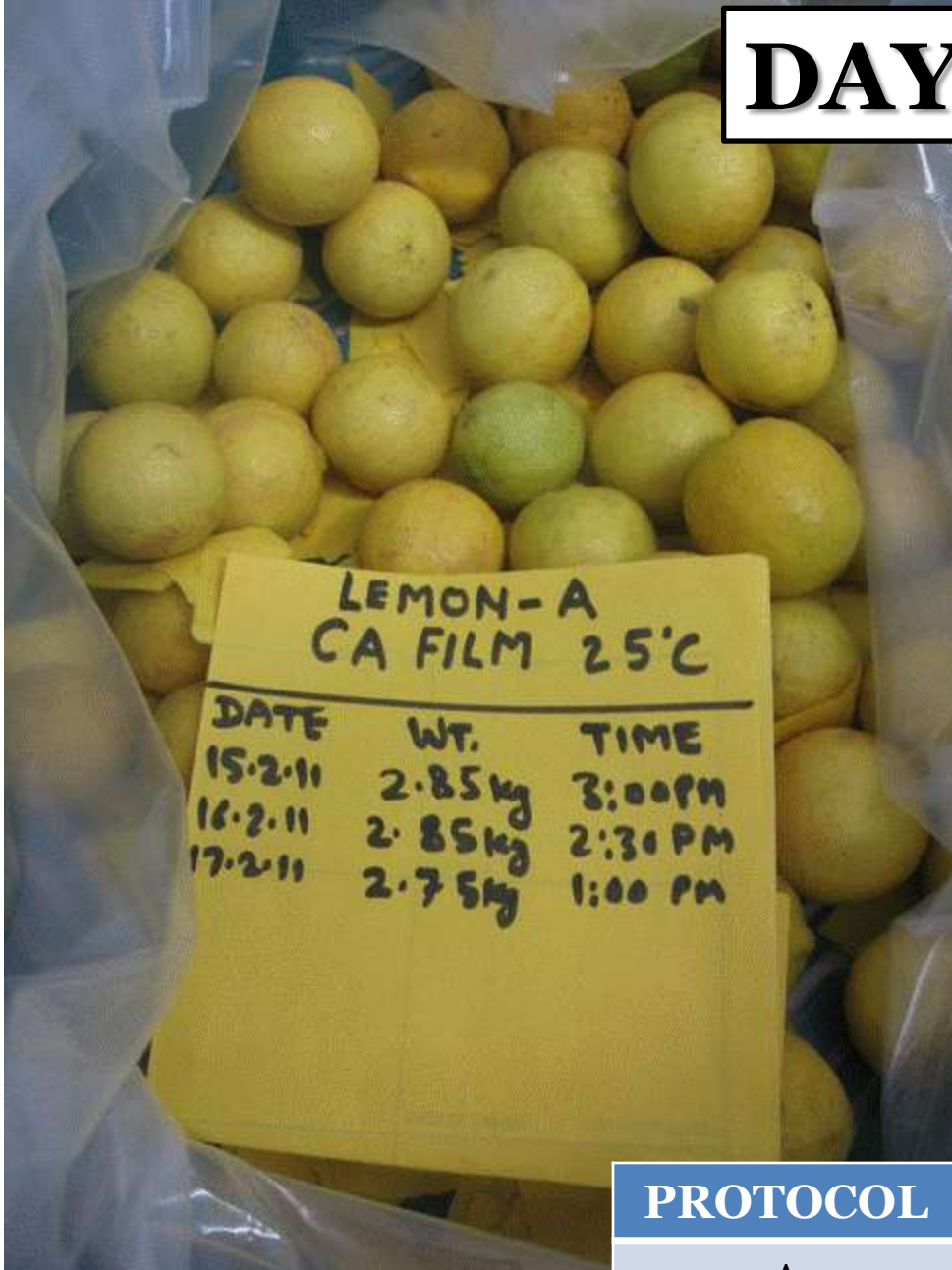
Lemon at a mandi



DAY 1



DAY 2



PROTOCOL	LOSS (%)
A	3
B	3

DAY 6



PROTOCOL	LOSS (%)
A	21
B	39

DAY 14

LEMON-A
CA FILM 25°C

DATE	WT.	TIME
15-2-11	2.85 kg	3:00 PM
16-2-11	2.85 kg	2:30 PM
17-2-11	2.75 kg	1:00 PM
20-2-11	2.25 kg	7:00 PM
22-2-11	2.25 kg	4:00 PM

LEMON - C
CONTROL-25°C

DATE	WT.	TIME
15-2-11	2.85 kg	3:00 PM
16-2-11	2.65 kg	2:30 PM
17-2-11	2.45 kg	1:00 PM
20-2-11	0.60 kg	7:00 PM
22-2-11	0.00 kg	4:00 PM

PROTOCOL

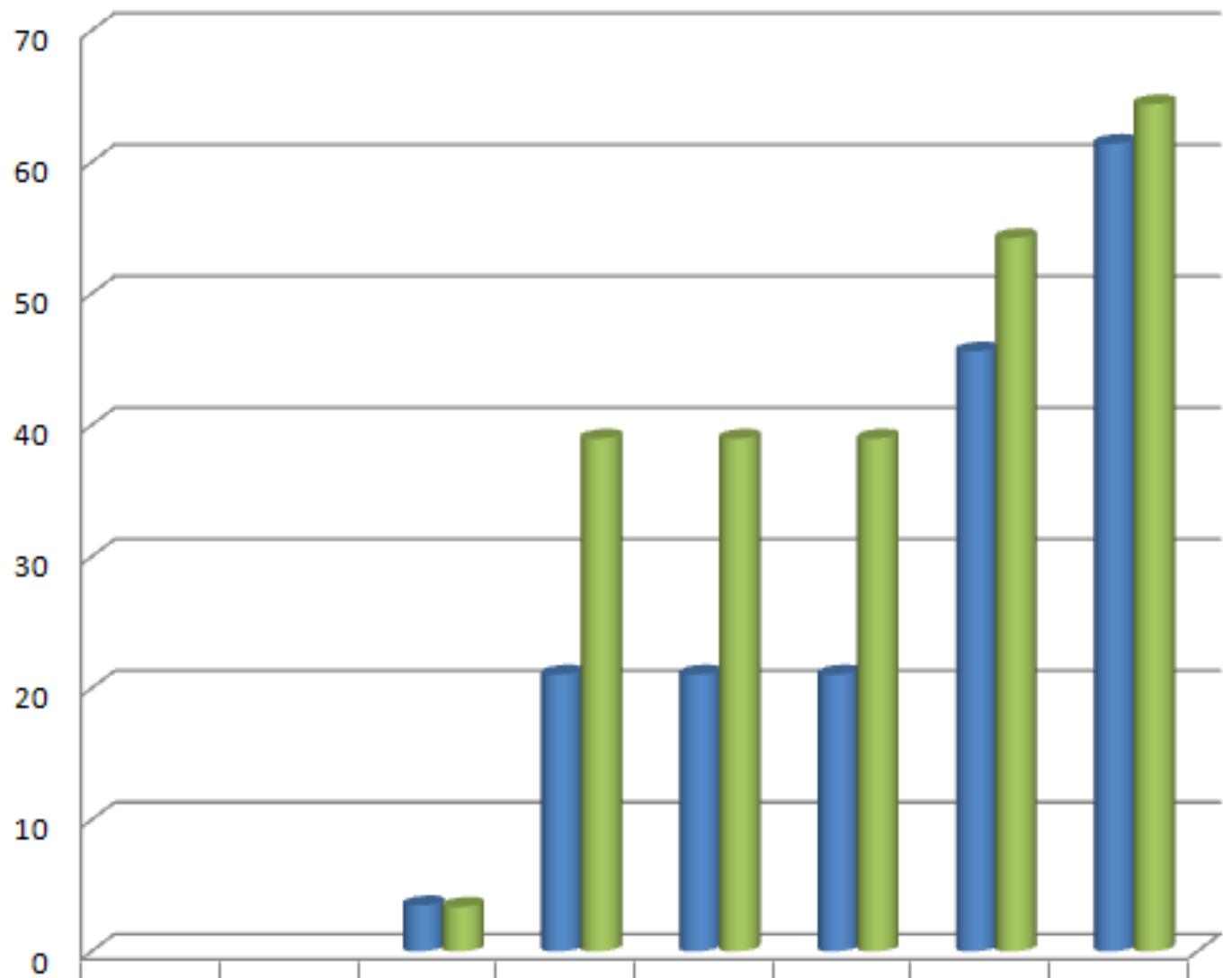
LOSS (%)

A

61

B

64



DAY	0	2	5	7	9	11	13
CA FILM PROTOCOL-A Loss (%)		4	21	21	21	46	61
Control PROTOCOL-C Loss (%)		3	39	39	39	54	64

CA FILMS extends shelf life of Lemon at 8 C to 14+ days