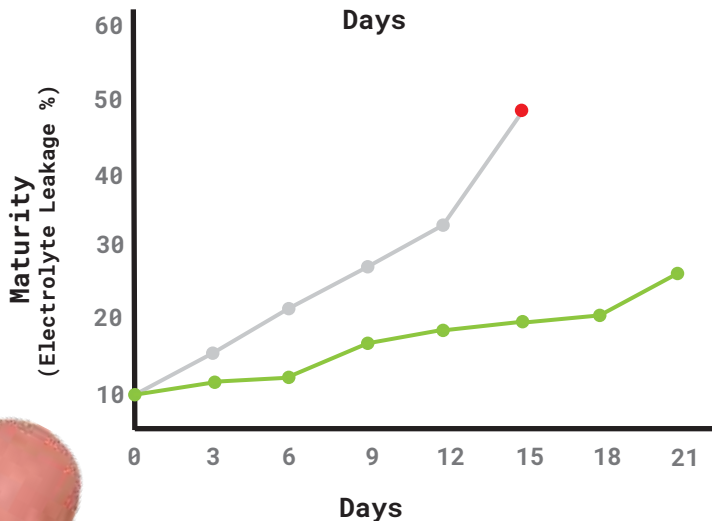
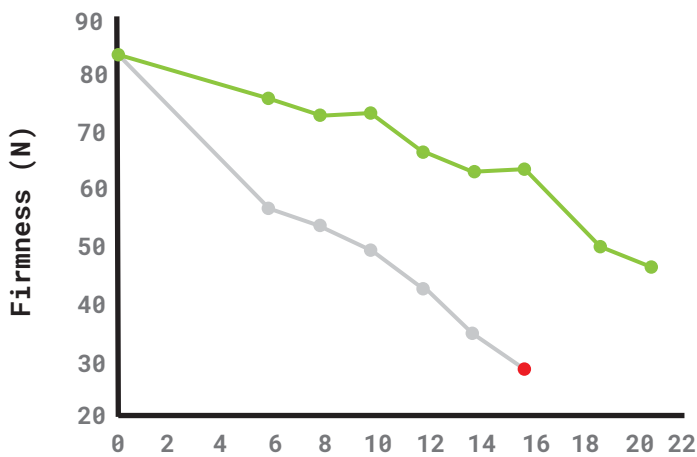




✗ W/OUT HAZEL CANTALOUPE ● WITH HAZEL CANTALOUPE ✓



## 22 DAYS OF STORAGE



# Hazel<sup>®</sup> Cantaloupe

a 1-MCP technology

**Hazel<sup>®</sup> Cantaloupe improves the shelf life & quality of cantaloupes during storage.**

**2x**

Maintenance of firmness

**30%**

Decrease in melon maturity

Hazel<sup>®</sup> Cantaloupe's 1-MCP technology **reduces respiration rate** of cantaloupes & **increases resistance to ethylene**.

Simply toss in box, and you're ready to go!



[info@hazeltechnologiesinc.com](mailto:info@hazeltechnologiesinc.com)



### Protect

- Hazel<sup>®</sup> Cantaloupe can release 1-MCP for up to three weeks.
- Works under a wide range of storage conditions (0°C–22°C).



### Maintain

- Longer shelf life & higher post-storage quality.
- Protects against cold-chain breakage.

