



Fresh

PERSPECTIVES

Newsletter of Ethylene Control, Inc.

President's Corner



What People Are Saying...

"For the past 13 years we've been using Ethylene Control EC-3 machines, sachets and filters to control ethylene during storage and shipment of our fresh fruit. We believe it can double the shelf-life of most tree fruit and enables us to hold Kiwi until May without any problems."

John Stewart, cold storage manager
Enns Packing Co., Dinuba, California

"We've made Ethylene Control products a routine part of our packing operation...Some of our customers even request Ethylene Control products by name and we believe it does what it claims to do..."

Vince Balakian, vice president
Fruit Patch Inc., Dinuba, California

"Occasionally, I had problems with produce turning brown in the cold box. However, since using the Ethylene Control filters and packets, I've been able to stretch the freshness of our produce well into the week."

Richard Baribault, owner
TeaHouse Noodles, Cleveland, Ohio

Upcoming Events

United Fresh Fruit & Vegetable
Association's 2002 Convention

Orlando, FL
 February 16-18

UC Davis & UC-Davis University
Extension's Workshop

Davis, CA
 March 21-23

International Fresh-cut Produce Assn.
15th Annual Conference

Los Angeles, CA
 April 11-13

2002 All Things Organic
Conference & Trade Show

Austin, TX
 May 9-11

Fruit Patch . . .

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Fruit Patch grows and packs peaches and nectarines. They also pack for other growers, both large and small, who supply peaches, nectarines, plums, apricots, Asian pears, grapes, persimmons and pomegranates.

Vince has primary responsibility for packing, cold storage and shipping operations. Most of the firm's stone fruit and grapes are packed under their premium Fruit Patch label. Anthony oversees Fruit Patch Sales division

and also assists his father on the farming end of things. Their sister, Michelle Ward, works in the office during the peak production season.

"We've always worked hard to

produce the very best fruit and take every precaution in the packing, storage and shipping processes to see that it arrives at its destination in excellent condition," said Vince.

Fruit Patch has always used Ethylene Control filters in shipping containers of stone fruit and especially with their Hachiya and Fuyu persimmons because they are so susceptible to ethylene damage. More recently, Fruit Patch has started using the EC-3 scrubbers in some of their 10 cold storage rooms for apricots and persimmons.

"If there is a possible problem with fruit ripening too early, we prefer to err on the side of caution," said Vince. "Since some of the fall fruit is held longer in cold storage for delivery during the holiday seasons, ethylene scrubbers are used to insure the delivery of the best product possible. This produce is protected with filters or scrubbers from the very beginning.

"We've made Ethylene Control products a routine part of our operation which runs from the end of April with early peaches and apricots to December with harvest of Crimson Seedless grapes. Some of our customers even request Ethylene Control products by name and we believe it does what it claims to do because we have very few arrival problems," Vince said.



Which one would
you rather eat?



Without Ethylene Control
FreshPak



With Ethylene Control
FreshPak

**Ethylene Control
puts you in control**

Fruits and vegetables last much longer when shipped or stored with Ethylene Control products. Help assure that arrivals will be fresh while stretching the shelf life.



ETHYLENE
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