

EXTENDED FRESHNESS & BIOWASH™

BioWashing fruits & veggies extends freshness and marketability meaning higher profits. It also means longer life for the end user.

The following pictures are from tests done at 1st EnviroSafety.



Bartlett pears BioWashed and un-washed. Freshness extended two weeks.



Pear on left was BioWashed. Unwashed pear on right.

Asian Pears have their shelf life extended with BioWash.



Orange shelf life extended over 2 weeks after BioWashing.



Sweetness and taste remained good after 17 days.

Papayas are very fragile in shipping. Extending shelf life even a few days means extra profits to growers.



Treating with BioWash extends papaya freshness up to 11 days.

Bananas that would normally be discarded can be saved with BioWash. Top banana was BioWashed.



Vegetables can be BioWashed upon purchase, wiped dry and stored in the refrigerator, if not being used immediately.



The tomato on the left was sprayed with BioWash. The untreated tomato on the right spoiled within 2 weeks. The treated tomato was good 46 days later!



Banana Peppers BioWashed (bottom) and non-BioWashed.

Bell Peppers purchased on the same day. Pepper on left was BioWashed. One on right was not.



Results after 14 days.



Yellow squash BioWashed and not BioWashed.