



REGISTERED TRADEMARK & PATENTED

Manual

SO2 PADS FOR GRAPES IN COLD STORAGE

The process consists of a rapid generator of SO2 PADS which is placed on the grapes in trays containing up to 10 KG of grapes and stored at a temperature of 0°C with humidity close to 95%, which limits and to delay the development of fungus and grape molds for a period of 8 to 10 weeks.

Successful conservation depends on compliance with the following rules:

1. Store only healthy bunches, free of damaged, split, rotten kernels, as well as any disease; fungus and parasites.
2. The grapes must be perfectly dry.
3. Precool the grapes prior of posing the SYSPAD and close the individual covers.
4. Refrigeration must take place within a few hours of picking the grapes.
5. Store only ripe grapes.
6. Maintain the temperature at 0°C for the duration of the storage and humidity must be at 90% on average.
7. It is important to make 6 - 8 ventilation holes on the polyethylene sheet, isolating the packaging of the grapes.

NB: Boxes and packaging bags for SYS generators must only be opened at the time of use. Avoid contact with moisture before use. Storage should be in a cool, dry place.

RECOMMENDATIONS:

THE GRAPES MUST BE PERFECTLY HEALTHY TO BE CONSERVATED.

- I. The packaging polyethylene bag laying on the bottom of the empty tray and overflows from the four sides.
- II. The grapes are then placed in the tray in the polyethylene bag
- III. Cool the grapes.
- IV. The SYSPADS generator: is then placed on top of the grapes, the brown kraft paper in contact with the fruit.
- V. The overflowing edges of the polyethylene packaging are folded down and enclose the grapes and the generator SYSPADS.
- VI. The edges of the polyethylene are then glued with an adhesive tape, or folded and held with rubber bands.
- VII. 6 to 8 holes with a diameter of 5 - 7 mm must be made on the polyethylene packing, above the SYSPAD.
- VIII. The packaging must be stored in cold rooms at 0°C and an average humidity of 90%
- IX. These temperatures must not undergo any variation or oscillation.
- X. It is essential to make storage with ventilation corridors between the pallets of grapes.

Advises:

To limit excess humidity and condensation, put at least 80 g of any material that absorbs humidity at the bottom of the tray under the grapes (absorbent cushion, sawdust, shred of paper).

To limit fading a sheet of paper can also isolate the grape from the SYSPAD

SYSPAD sizes are customizable and box sizes depend on the SYSPAD types.

Many factors are beyond our control - quality of the grapes, packaging techniques, storage, storage temperature and humidity, transport and condition upon arrival

WE CANNOT ASSUME ANY RESPONSIBILITY DIRECTLY OR INDDIRECTLY FOR ANY DAMAGE(S) THAN WHETHER RELATING TO OR ARISING FROM THE PRODUCT, WHETHER IT HAS BEEN USED ACCORDING TO OUR INSTRUCTIONS OR NOT.

DO NOT SWALLOW THE CHEMICAL PRODUCT INSIDE THE SACHETS.
REMOVE SYSPAD BEFORE RETAIL SALE.

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