Method for storing produce and container and freshness keeping agent

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Date Issued:	June 29, 1982
Application:	06/122,693
Filed:	February 19, 1980

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Abstract: A storage container containing a freshness keeping agents for vegetables and fruits, consisting essentially of a particulate composition which contains at least two components selected from the group consisting of zeolite, bentonite and activated carbon. The freshness keeping agent absorbs ethylene gas, etc. generated from vegetables and fruits, thereby preventing them from overripening, softening, etc.

Claim:

What we claim is:

1. A closed storage container containing vegetables and fruits tending to be discolored by water evaporation and further containing a permeable bag containing a freshness keeping agent composition for vegetables and fruits which agent consists essentially of (i) from 30 to 100% of a mixture of adsorbents consisting essentially of from about 50 to 100% by weight of a mixture of main adsorbents selected from the group consisting of a **bentonite-activated carbon mixture** and a **bentonite-zeolite mixture**, each of the main adsorbents being present in an amount within the range of between 20 and 80% by weight of the total amount of said main adsorbents and from 0 to 50% by weight of at least one auxiliary adsorbent selected from the group of activated alumina and activated clay,

Description: This invention relates to a freshness keeping agent for vegetables and fruits, more particularly, to a composition adsorbing ethylene gas generated from vegetables and fruits during the storage thereof, thereby keeping fresh the vegetables and fruits.

Finally, Japanese Patent Disclosure No. 66433/74 laid open for public inspection on **June 27, 1974** teaches the idea of loading activated carbon in the package for absorption of the ethylene gas, etc. generated from the packed fruit.

An object of this invention is to provide a freshness keeping agent for vegetables and fruits, low in cost, easy to use and free from any sanitary problem.

The freshness keeping agent according to this invention consists essentially of a particulate composition containing at least two kinds of adsorbents selected from the group consisting of zeolite, bentonite and activated carbon and effectively adsorbs ethylene gas generated from vegetables and fruits under preservation.

As described in detail, the freshness keeping agent of this invention, if housed in a container together with vegetables or fruits, serves to prevent the vegetables or fruits from softening, color change, rottenness, etc. over a long period of time. What should also be noted is that the freshness keeping agent of this invention is easy to handle and use.

****** Our PRODUCE BAG is a mixture of ZEOLITES, ACTIVATED COCONUT SHELL CARBON AND MONTMORILLONITE (ALMOST IDENTICAL TO BENTONITE)…***