USDA FUNDED

Hazel® Apple

a 1-MCP technology

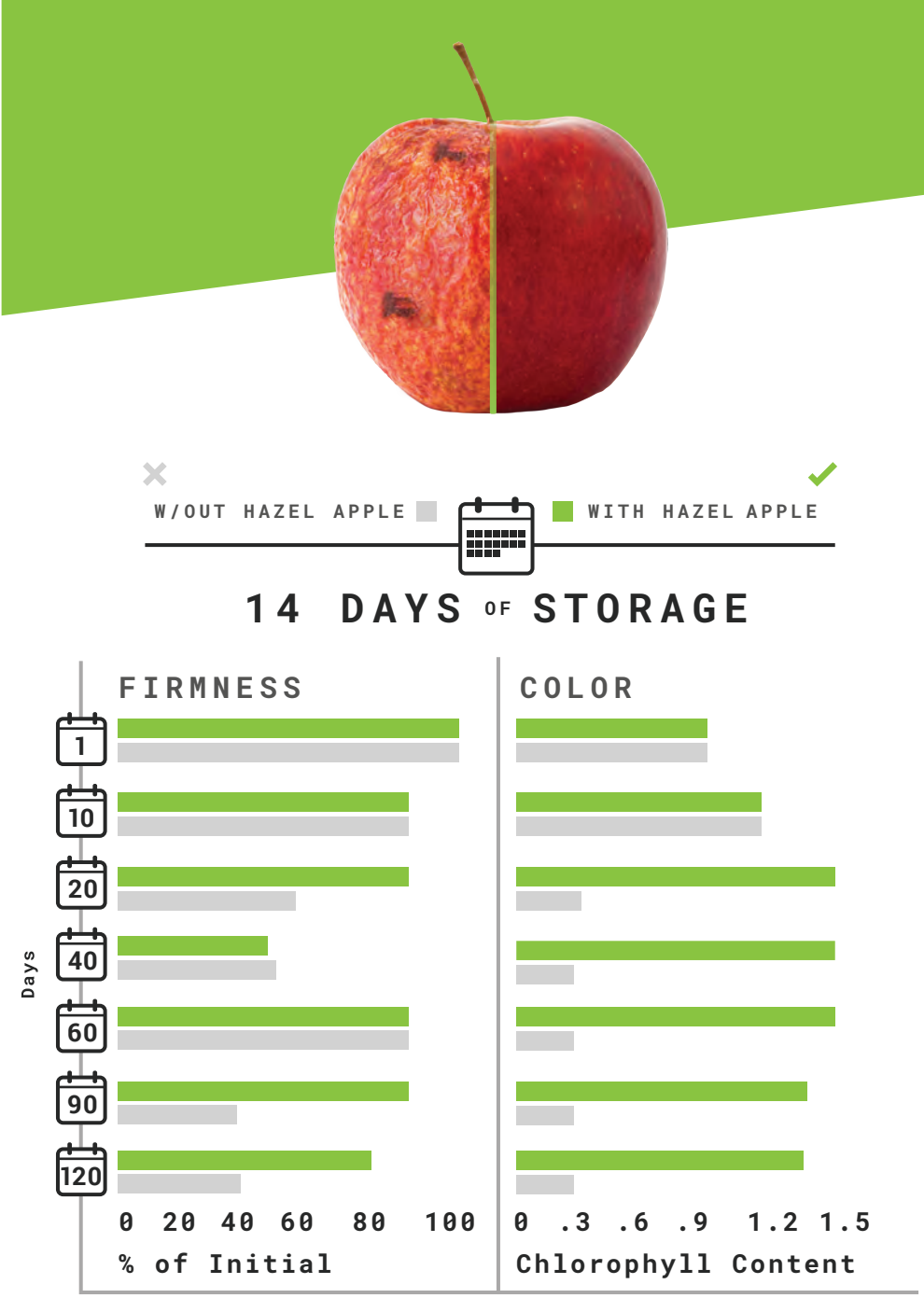
Hazel®Apple improves the shelf life & quality of apple during storage.

Hazel®Apple's USDA-funded 1-MCP technology conditions the storage atmosphere of apples to **reduce respiration rate & increase resistance to ethylene.**

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

See what Hazel®Apple can do for your supply chain.

Contact Us!



5x Extended shelf life

2x Improved post-storage firmness

90% Reduction of incidence scald

5x Longer color retention

Protect

- Hazel®Apple can release 1-MCP for up to two weeks.
- Works under a wide range of storage conditions (2°C–22°C).

Maintain

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

hazel technologies LLC