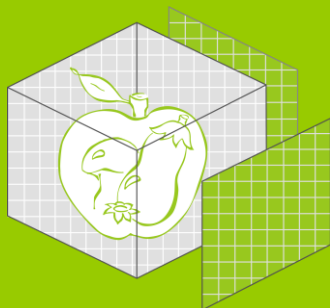




JMT US LLC

TECHNICAL DATA SHEET

CO₂ Absorber
"Captacal"



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Hydrated Lime Ca(OH)₂ – Captacal CO₂ absorber for sensitive produce

Adding a Captacal bag in JMT CA bins allows to store CO₂ sensitive varieties and commodities at a <1% CO₂ rate, to ensure an optimum preservation and avoid deterioration during storage.

Recommendations for use

- Use 1 bag (22 lbs / 10 Kg) per JMT bin.
- The bag can be laid at the bottom (under the fruit) or at the top (over the fruit) of the bin.
- It is possible – but not mandatory – to use a shrink-wrap to avoid direct contact between the Captacal bag and the stored fruit.
- **Open the Captacal bag overpack.**
 - The bags are delivered packed in an overpack to keep the efficiency for 2 years.
 - Once the overpack is opened, the Captacal has to be quickly used (a few days after).

Product	Sensitive varieties
Apple	Honeycrisp, Honeycrunch, Boskoop, Braeburn, Cox, Fuji, Mairac, RubINETTE, Pink Lady, Granny Smith
Pear	Conference, Abbate Fetel, Angelys, Beurre Bosc, Packham's Triumph
Chinese leave	Pé-Tsai

- The Captacal can be used for apples treated with 1-MCP.

Gas rates monitoring

