

key.
Fresh



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The new solutions for
agricultural products

KEY FRESH

C&K PROPACK has been manufacturing and supplying functional packaging solutions containing natural minerals for keeping freshness of agricultural products.

Packaging is an integral part for maintaining agricultural products freshness. Accordingly, C&K PROPACK secured original technology with materials carefully selected and has been focusing on cost reduction and developing application technique.

In addition, with the best production facilities on printing and processing, C&K PROPACK provides optimal packaging total solutions all over the world.

Our products have been guaranteed by domestic research institutes for its special function to keep freshness, through overseas exhibitions and an aggressive marketing strategy, we believe that C&K PROPACK will become No.1 packaging company.

Joseph Kim

C&K PROPACK CEO

C&K PROPACK History

2005.	Establishment of C&K PROPACK, Conclusion of Export Contracts with America and India
2008.	Conclusion of Export Contracts with Vietnam and Ecuador
2011.	Registration of a patent; Cooking Vacuum-Packed Bag (10-1138385) Registration of a patent; Microwavable Steam Pouch (10-1194780)
2013.	Establishment of Research Institute Registration of a patent; Compositions and Manufacture Method of Keeping Freshness Film for Agricultural Products
2015.	Award KOREA POSTHARVEST MANAGEMENT ASSOCIATION Appreciation Plaque KEY FRESH® Brand Launching Packaging Excellence Award ; Organic Food Exhibition in Shenzhen, China



The new solutions for agricultural products and
keeping long-term freshness packaging

About KEY FRESH®

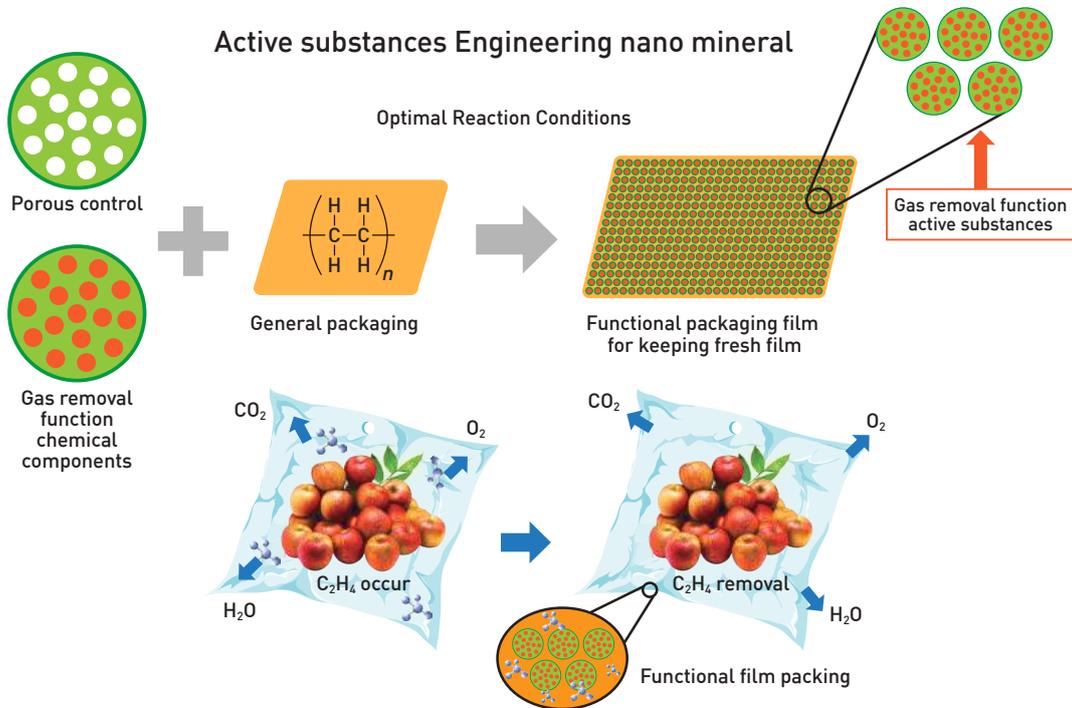


- **KEY FRESH®** has the meaning of key packaging material for solving problems of keeping freshness of agricultural products.
- **KEY FRESH®** has been developed to prevent from losing freshness that can be caused during transportation process.
- **KEY FRESH®** is the key for making it possible to keep freshness of high quality agricultural products for a long period of time.
- **KEY FRESH®** containing natural materials has outstanding permeability that is able to absorb and discharge harmful gases caused by decomposition during transportation process.

FRESH® Products

Products	Size(mm)	Use and note
1	200*300, 0.03	250g, LDPE
2	280*350, 0.03	500g, LDPE
3	320*400, 0.03	1kg, LDPE
4	400*500, 0.03	3kg, LDPE
5	500*600, 0.03	5kg, LDPE
For storage	610*850, 0.03 610*850, 0.05	Storages for Apples and Pears / LDPE

How KEY FRESH® Works



Natural minerals applied to **KEY FRESH®** is a new technology that is blended with minerals that have uniform porous structure and high surface area.

The minerals improve gas permeability and boost air circulation of outside and inside. Absorption of harmful gases prevents from discoloration and suppresses occurrence of rot fungus and moisture evaporation.

Consequently, it makes agricultural products keep freshness in a long term period.



KEY FRESH® Major Functions

01

Gas Absorption Effect

Ethylene caused by vegetables and fruits is a plant hormone that promotes fruit ripening. KEY FRESH® has a special function to absorb and discharge harmful gases.

02

Air Permeability Improvement

Porous minerals applied to KEY FRESH® improve permeability as transmission of oxygen and moisture gets higher.

03

Moisture Control Effect

KEY FRESH® controls moisture content inside the products by absorption and emission of water molecules spontaneously.

04

Anti-Bacterial Effect

Natural minerals applied to KEY FRESH® minimize moisture formation to inhibit mold and bacteria growth.

Products Applicable to KEY FRESH®

Mushrooms

Pleurotus, Shiitake, Enokitake, ect..

Fruits

Banana, Grape, Tomato, Apple, Pear, Sweet Persimmon, ect..

Vegetables

Lettuce, Broccoli, Napa Cabbage, Chili, Garlic, Spinach, Green Pumkin, ect..

Others

Egg, Meat, Bread, Snack, ect..

TEST REPORT-01

Subject

Pleurotus

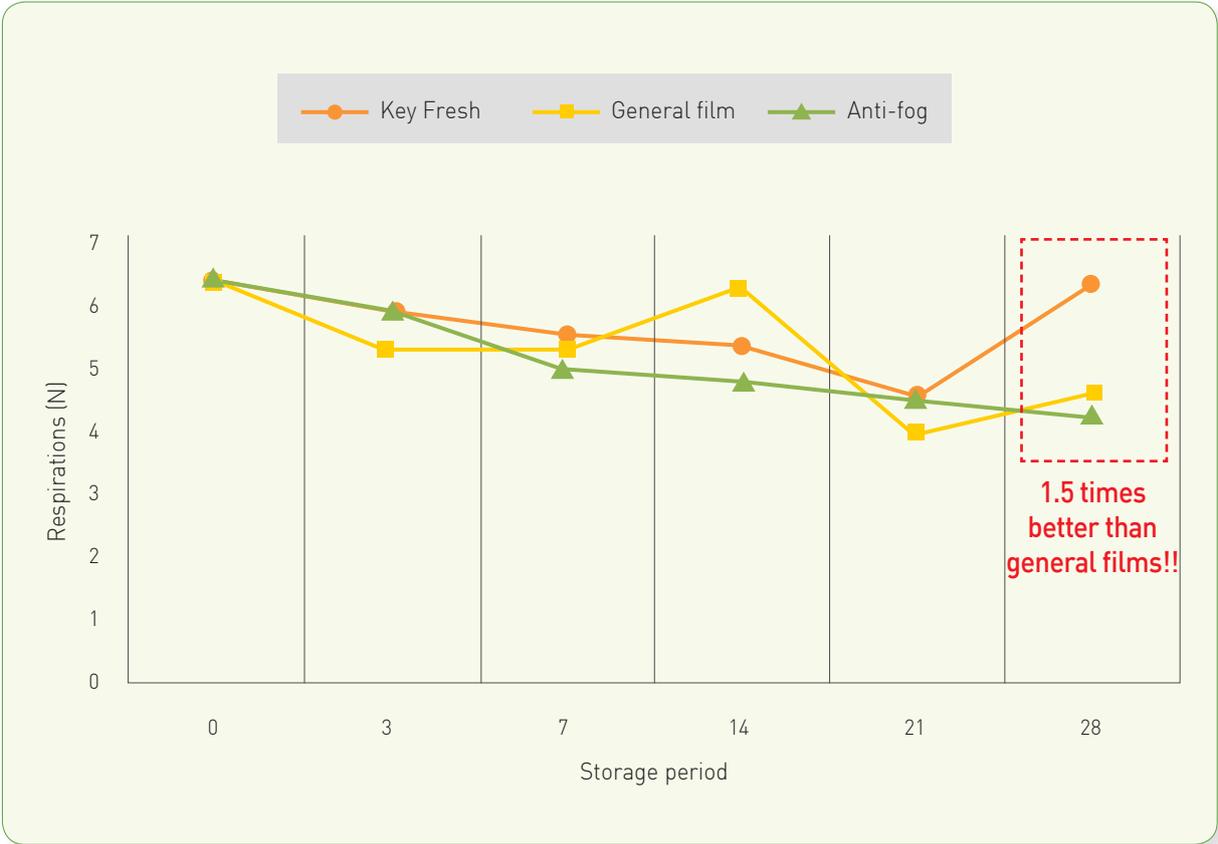
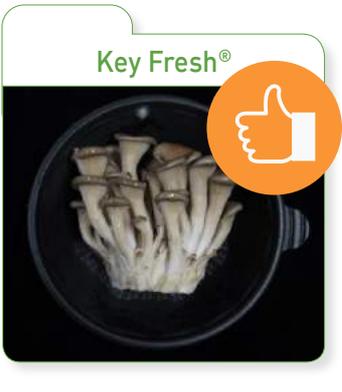
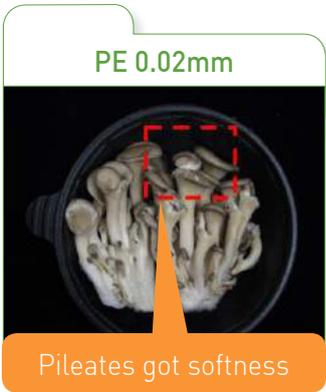
Experimental Conditions

3 types of films(Key Fresh, General film, Anti-fog film)
Storage temperature 2°C

Duration

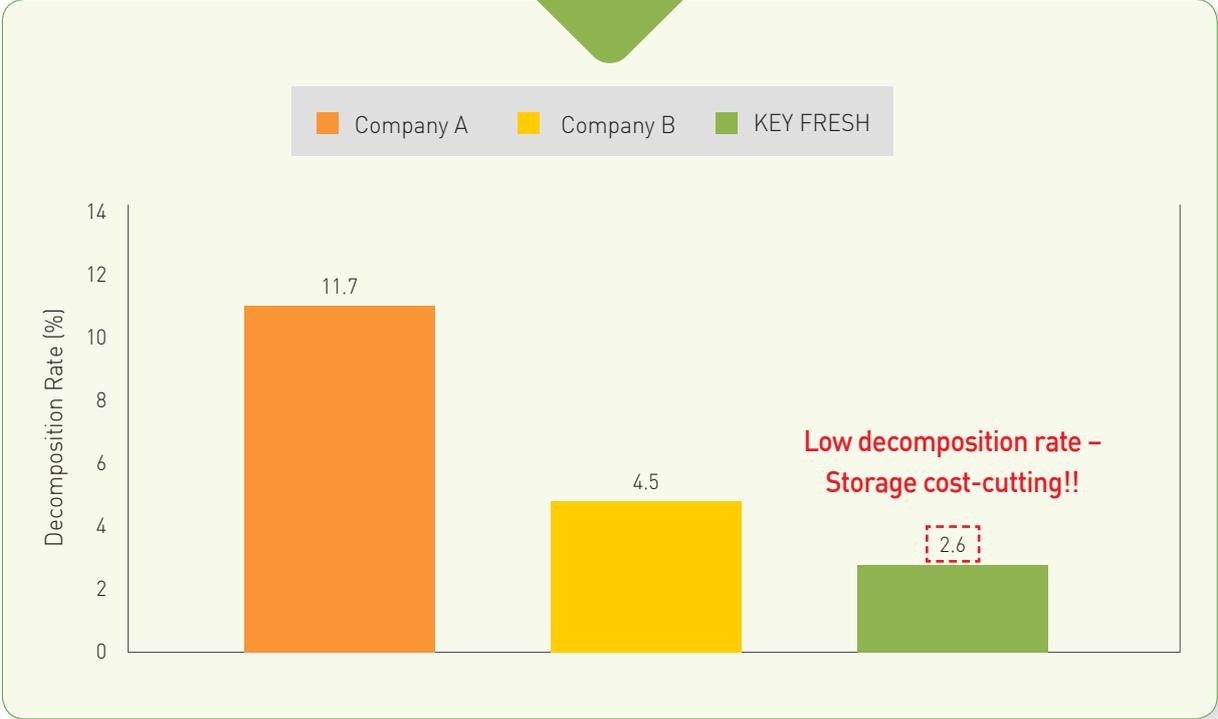
4 weeks (July, 2013)

4th week of storage



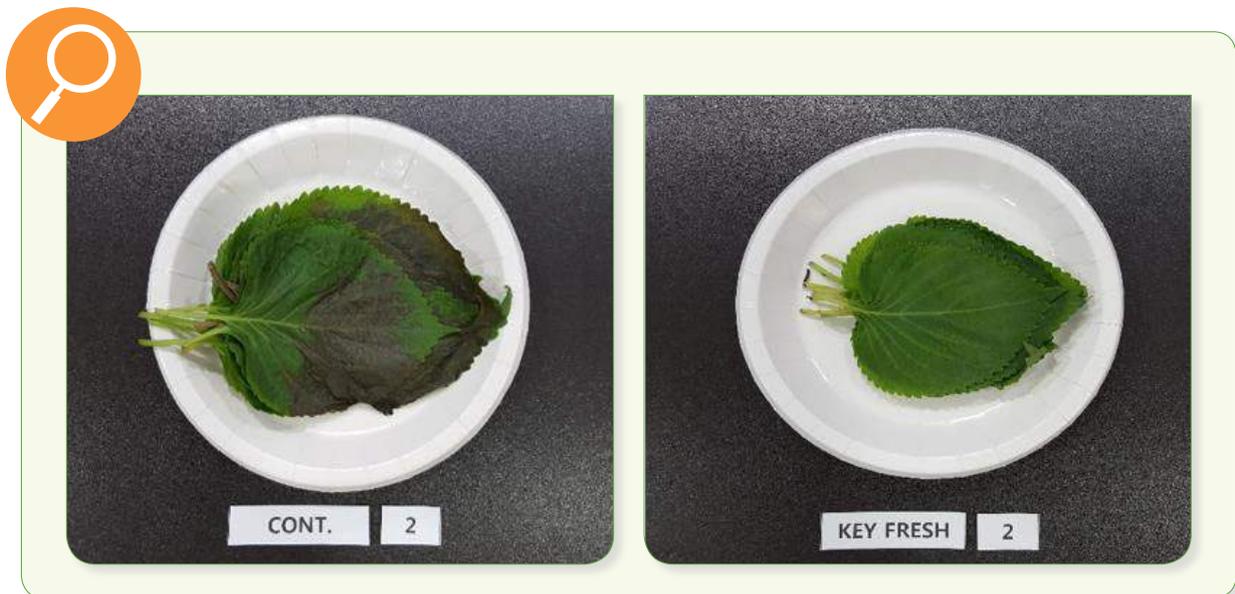
TEST REPORT-02

Subject	Kiwi
Experimental Conditions	3 types of films(Key Fresh, 2 other brand films) Storage temperature 0°C
Duration	5 Months(November, 2014)



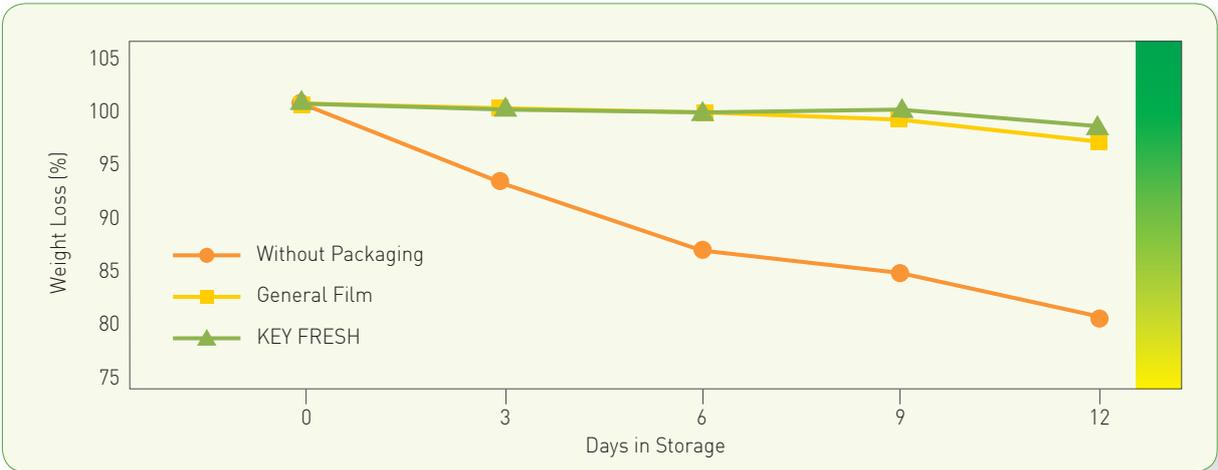
TEST REPORT-03

Subject	Sesame Leaves
Experimental Conditions	2 types of films(Key Fresh, General Film) Storage temperature 10°C
Duration	17days (November, 2015)



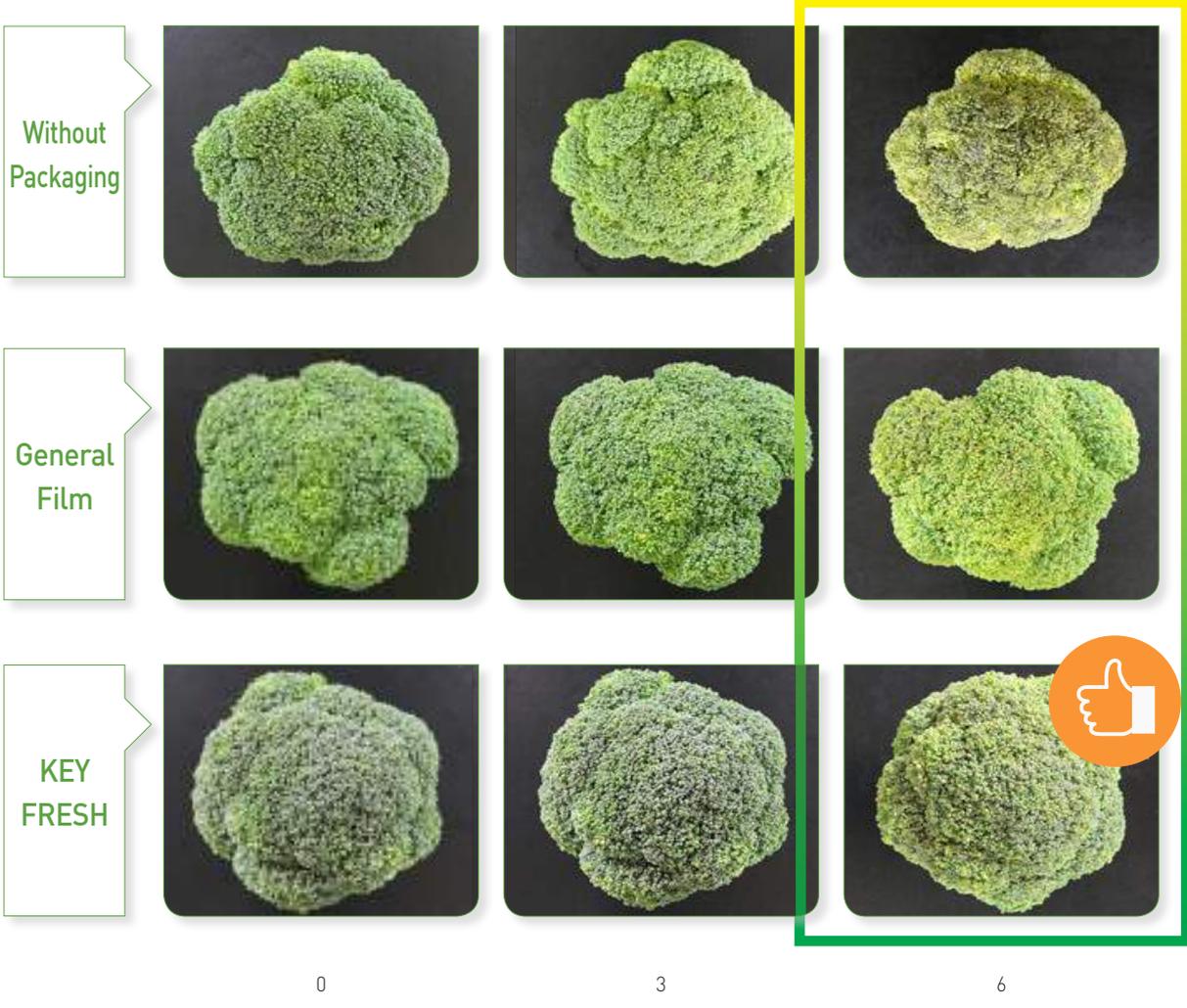
TEST REPORT-04

Subject	Lettuce
Experimental Conditions	Compare of 2 types films and storage without packaging Storage temperature 10°C
Duration	12 days (October, 2015), consigned test with ChungAng-Univ



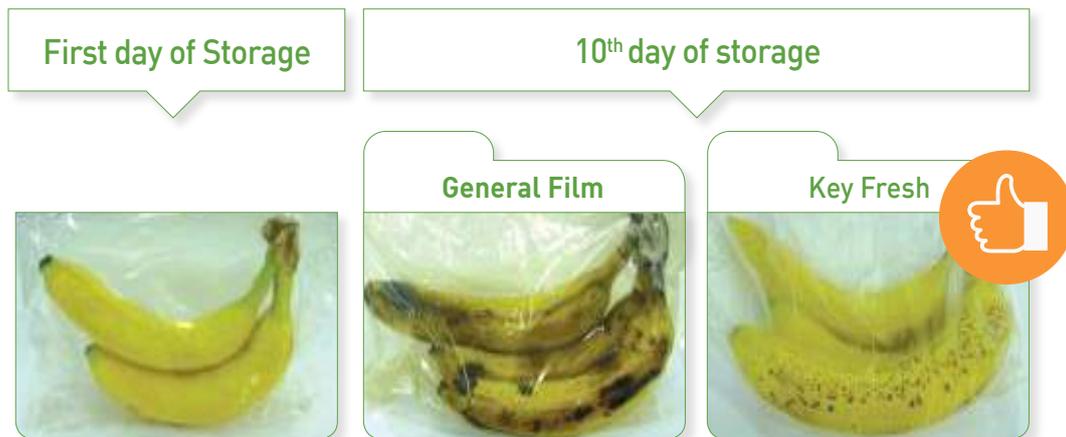
TEST REPORT-05

Subject	Broccoli
Experimental Conditions	compare of 2 types films and storage without packaging (Key fresh, General film) Storage temperature 10°C
Duration	6 days (October, 2015), consigned test with ChungAng University



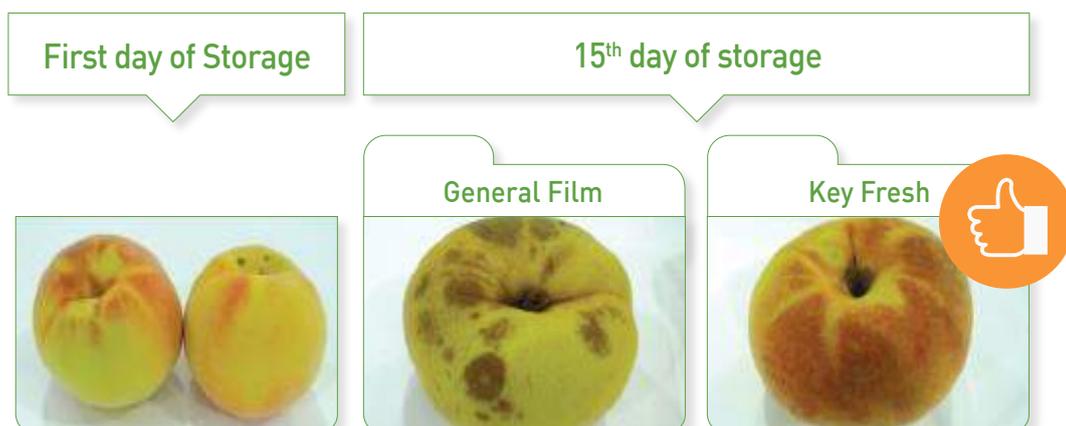
TEST REPORT-06

Subject	Banana
Experimental Conditions	2 types films (Key-fresh, general film) Storage Temperature – room temperature
Duration	10 days (August, 2013)



TEST REPORT-07

Subject	Peach
Experimental Conditions	2 types films (Key-fresh, general film) Storage Temperature – Room temperature
Duration	15 days (August, 2013)



Applications

Storage film



Storage film



Pallet bag



Shrink film



Fruit net



Mold



Roll bag



Packaging bag



Zipper bag



Certifications

