

ETHYLENE COOLSTORE MONITORING



- EFFICIENTLY TRACK COOLSTORE ETHYLENE LEVELS
- MANAGE INVENTORY IN PEAK CONDITION
- REDUCE STORAGE LOSSES
- YOUR INDEPENDENT COOLSTORE TESTING AND VERIFICATION SERVICE ACCREDITED TO ISO 17025

Fast, accurate and cost-effective, ETHYLENE testing by VLS laboratories protects your business by ensuring valuable coolstored product is being maintained in peak condition.

By precisely monitoring ethylene gas accumulation, a VLS ETHYLENE test gives a quick and clear check on the operational performance of your coolstore services. It's your essential quality assurance service.

- Detect ethylene released by ripening fruit and vegetables.
- Prioritise your shipping programme to optimise inventory returns.
- Verify the performance of your coolstore facilities.

FAST AND ACCURATE TESTING

VLS will monitor your coolstores and accurately track ethylene accumulation using state-of-art gas chromatography.

Ethylene testing improves storage of:

- Pip fruit including apples and pears
- Stone fruit and grapes
- Kiwifruit, avocados and bananas
- Flowers and dormant nursery stock
- Tomatoes and green vegetables.

FULL SERVICE

VLS provides a full testing service for prompt and efficient ethylene monitoring throughout New Zealand.

Samples are analysed same day using automatic gas chromatography that identifies ethylene content down to five parts per billion.

You can choose for a one-off ethylene testing service, or select to have VLS monitor your coolstore for the full storage season.

- Same day testing
- Clear and efficient reporting
- Competitive pricing
- Full service including complimentary courier bags and gas collection syringes.

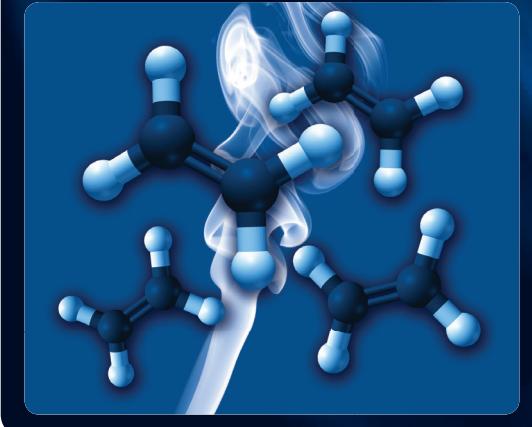
NATURE'S AGING HORMONE

Ethylene is a natural plant hormone which if left undetected can cause runaway ripening and costly coolstore losses.

Released by damaged or diseased plants, along with ripening fruits, ethylene speeds-up fruit ripening, and can advance other signs of plant aging including yellowing, petal fall and leaf drop.

Ethylene plays an important role in the storage and transport of plant material, with accurate monitoring data used to prioritise loadouts and optimise inventory performance.

Ethylene is also used to advance fruit ripening for a wide range of commercial crops including tomatoes, avocados and early-season kiwifruit.



ABOUT VLS

VLS is a Te Puke-based testing laboratory accredited to the ISO 17025 international standard for ethylene and maturity testing.

To support exporters, VLS provides an independent coolstore testing service for more than half of New Zealand's kiwifruit industry, along with 10,000 fruit maturity tests each season, pest monitors for kiwifruit and avocado, and maintains fruit libraries to monitor product conditioning.

We also operate a DNA extraction and PCR analysis laboratory, along with a PC2 physical containment laboratory for handling microbial pathogens.



For more information, email laboratory@vls.net.nz

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Accurate, Reliable, Cost Efficient Testing
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