

Our Credentials:

- **Cornell University, Pomology Department - Low Ethylene Storage for “Empire” Apples** – “..only NaMnO_4 maintained a high rate of ethylene chemisorption under the high relative humidity conditions exist in apple storage rooms...”
- **Hebrew University of Jerusalem - Storage and Shipment of Pelargonium (Geranium) Cutting: The Problems and Some Solutions** – “... As a general rule, NaMnO_4 was proven to be very efficient in the preservation of cutting quality, especially regarding those of lower preliminary quality, at high temperature. This material should be used routinely in shipments...”
- **United States Department of Agriculture, Forest Service** - “...We have done enough testing to indicate NaMnO_4 increases the storability, root regeneration, and field survival of pine seedlings.”



SumoSam



TRY IT TODAY!!

SEE THE DIFFERENCE

TOMORROW!!

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SumoSam

Your Guide to a fresher meal!!



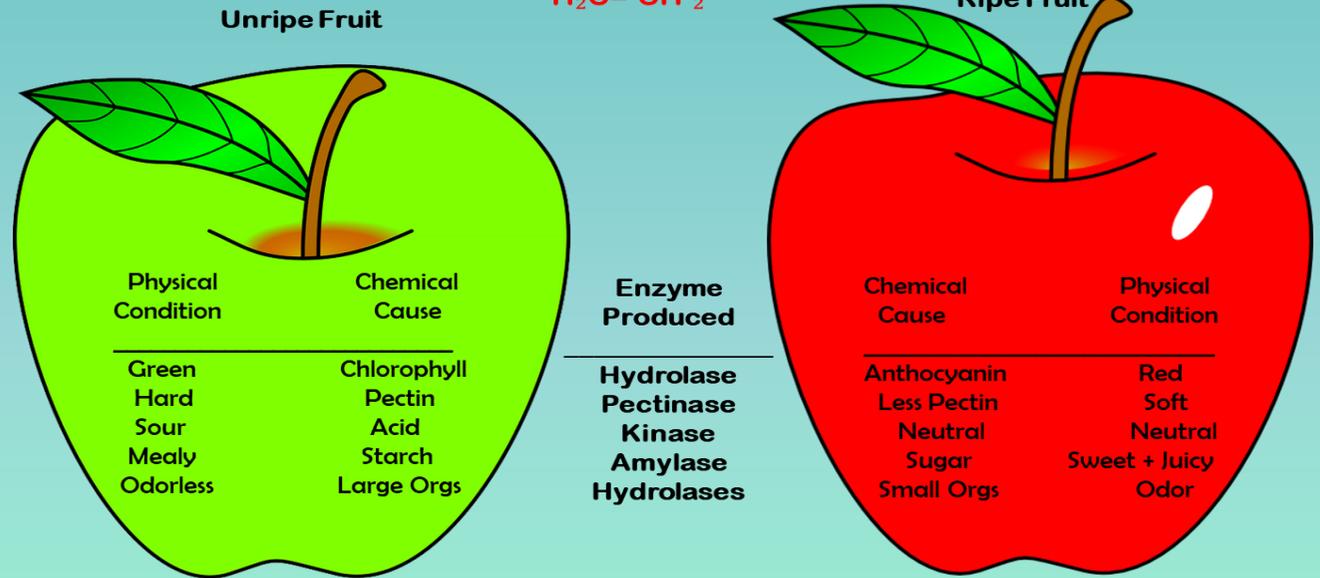
Interesting facts:

- **In fruits and vegetables, there is this chemical gas called “Ethylene”.**
- **Ethylene gas speeds up process of ripening in fruits and vegetables.**

SumoSams extension process

- SumoSams helps to slow down the ripening of fruits and vegetables by absorbing Ethylene, which will cause discoloration, decay, moulding, wilting, softening, scalding, loss of crunch, etc, naturally.
- Using USA-made patented Sodium Permanganate (NaMnO₄) as Ethylene absorber with ultra superior quality and performance, SumoSams guarantees amazing results for up to 4 times better compared to any existing similar product and extend the lifespan of fruits and vegetables drastically!

The hormone **Ethylene** initiates the ripening response:
 $H_2C=CH_2$



How to use?

- Open your fridge.
- Put in a SumoSams near your fruits and vegetables.

Yes!! It is that simple!!



Fruits	Production Rate	Sensitivity to Ethylene	Principal Reaction
Apples	VH	H	Scald
Avocados	H	H	Decay
Bananas	M	H	Decay
Grapes	VL	L	Mold
Kiwi fruit	L	H	Decay
Lemons, Limes	VL	M	Mold
Mangoes	M	H	Decay
Melons	M	H	Decay
Oranges	VL	M	Mold
Papaya	H	H	Decay
Pears	H	H	Decay
Watermelons	L	H	Lose Firmness

Vegetables	Production Rate	Sensitivity to Ethylene	Principal Reaction
Asparagus	VL	M	Toughness
Broccoli	VL	H	Yellowing
Brussel Sprouts	VL	H	Yellowing
Carrots	VL	L	Bitterness
Cucumbers	L	H	Yellowing
Eggplant	L	M-H	Brown Spots
Lettuce	VL	H	Russett Spotting
Onions, Garlic	VL	L	Odor, Sprouting
Potatoes	VL	M	Sprouting
Tomatoes	M	H	Shrink, Decay

N= None L= Low VL= Very Low M= Medium H= High VH= Very High