



A cost effective, chemical free, hermetic storage solution
for a wide range of dried agricultural commodities.



Multilayer coextruded, high oxygen barrier technology.
An Innovation by Packaging Industries Limited.

WHAT ARE MAVUNO BORA BAGS

The Mavuno Bora bag is a Kenyan manufactured, multilayer, high oxygen barrier innovative bag, that is an ideal solution for storage of dried agricultural produce without the need to use chemicals and fumigants for preservation. The bag is made with high-performance polymers, making it extremely strong and durable. The high oxygen barrier allows users to store their products for a long life while protecting it from infestation, mold growth and eliminating infestation embedded within the produce.

The closure must be done by twisting and tying with a cable tie or elastic band to ensure limited air inside the bag, providing the required environment for ideal long-term storage. It is the act of correctly closing the bag that would ensure the preservation of the produce.

Mavuno Bora bag delivers a sustainable storage solution. The additional unique aroma and flavor barrier in the bag ensure freshness of the product throughout its storage life. The bags are reusable multiple times.

THE BENEFITS



Barrier to Moisture penetration ensuring freshness throughout the storage life.



Barrier to oxygen permeation, preventing growth of infestation and molds.



Ensures minimal waste by reduced infestation.



100% Organic storage solution: No chemicals are required to preserve the dried produce.



Maintains germination quality of every grain inside.



Preserves the aroma and flavors of produce inside the bag.



Reusable multiple times.



Durable with good mechanical performance.



Superior strength.

Our recommendation:

For the best storage condition, ensure produce contains less than 12% moisture before storing.

HOW TO USE MAVUNO BORA BAGS



1. Ensure the liner bag is well placed and spread inside the outer bag.



2. Fold the excess liner bag over the top of the outer bag.



3. Fill the bag with dried produce leaving at least 30cms at the top for closure.



4. Once filled, unroll the top from the outer and press produce to remove excess air.



5. Twist the inner bag and turn to fold, tying the twisted fold with a cable tie or elastic band.



6. Close the outer bag by twisting and tying. If sewing is necessary, ensure 3cm space is left from the tied inner bag.

Our recommendation:

For the best storage condition, ensure produce contains less than 12% moisture before storing.

- * - Do not use hooks on the bag.
- Reuse multiple times and recycle at the end of it's useful life.



Made in Kenya 

Packaging Industries Limited is one of Africa's leading flexible packaging Manufacturer and a market leader in the development of barrier packaging.

We develop, produce, and market high value packaging products and solutions. Using sound science, proven results, and knowledge from experience, we apply the right innovations for the right applications to have the greatest impact for our customers.

Our innovations and powerful solutions help you achieve high performance and excellent efficiency. If you are interested in more information about how you can benefit from the latest innovation and technology trends, we invite you to contact us and speak to our experts:



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