Processing of clips:

* Only for use in protected crops, in greenhouses.
* To be used in greenhouses: tomatoes and cucumbers
* Temperature in the greenhouses (⁰C): 25-30
* RH: 60-90%
* Use of chemicals: Not allowed. Such as crop protection, herbacides, sulfur, etc.
* Clip use: It is recommended to insert a clip every 7 to 10 days. (increase frequency for heavier crops)
* Before applying the clips, place the boxes in the greenhouse 24 hours in advance

Based on our know-how regarding compostable and biodegradable items, we can say that the shelf life of the end product is much lower compared to the non-compostable and non-biodegradable products.

That is why we always communicate the shelf life of our products when selling compostable and biodegradable items.

In concrete terms, we indicate a maximum of 5 to 6 months for the clips. Beyond this time limit, the compostable / biodegradable items will become brittle, as the biodegradation process EN 14995 has already begun.

Bio Clips can keep the clips for up to 5 to 6 months as long as the storage takes place:

1. In a dry place;
2. 2. At a temperature between 5 - 40 ° C;
3. In the original cartons, indoors, out of direct sunlight.

When clips break after 10 months, it fits perfectly with the intended purpose. Bio clips are designed and produced to degrade gradually EN14995.

What we recommend to all customers is to use or store recently produced bioclips according to the above conditions.

