



a.
**90%
WEIGHT LOSS
REDUCTION**

fresher
LONGER

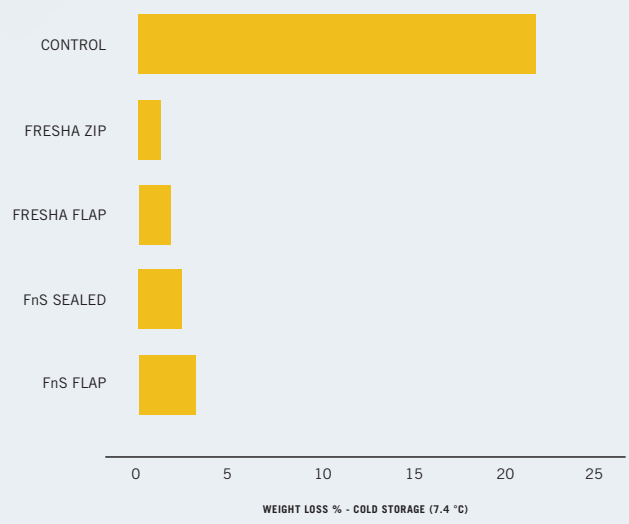
b.
**10 DAY
SHELF LIFE
EXTENSION**

- + EXTEND SHELF-LIFE**
- + MAINTAIN FRESHNESS**
- + REDUCE WASTE**

Fresh 'n' Smart® Technology contains a unique blend of natural minerals and polymers that have been developed to provide a safe and convenient way to extend the life of many fresh fruits and vegetables – Naturally!

These materials are carefully selected for their particular physical properties to create a perfect breathable environment that fresh produce needs to stay fresh.

Our entire Fresh 'n' Smart® line of products are designed to increase our clients produce sales by offering their customers a superior product experience while reducing unnecessary losses and expenses throughout their supply chains.



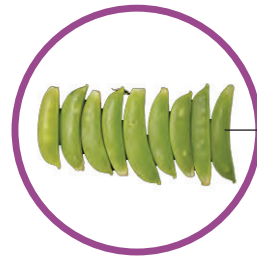
a. 90 % Weight Loss reduction (1.8% in Fresh 'n' Smart® compared with 22.7% in micro-erforated bag)
b. At least 10 days shelf life extension

QUALITY + SHELF LIFE

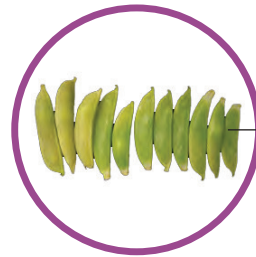
- Significant postharvest life extension
- Fresh 'n' Smart® liners dramatically reduce dehydration
- Fresh 'n' Smart® significantly delays pod yellowing process
- 90 % Weight Loss reduction (1.8% in Fresh 'n' Smart® compared with 22.7% in microerforated bag)
- At least 10 days shelf life extension

+ TRANSPORT/RETAIL

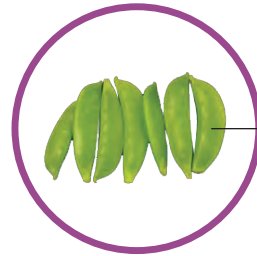
- Extends selling season, bridges gaps in production cycle and balances crop flushes and shortages
- Reduces time sensitive transportation costs
- Higher quality fresh produce enhances customer experience
- Reduction in supply and order cycles by allowing higher available stock levels contributing to higher sales
- Store level loss reduction



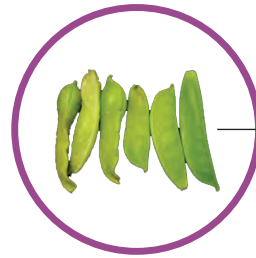
FRESH 'N' SMART
17 DAYS, 17.7°C



MICRO-PERFORATED
17 DAYS, 17.7°C



FRESH 'N' SMART
45 DAYS, 7.4°C



MICRO-PERFORATED
45 DAYS, 7.4°C