



a.
**70%
WEIGHT LOSS
REDUCTION**

b.
significantly
FIRMER

fresher
LONGER

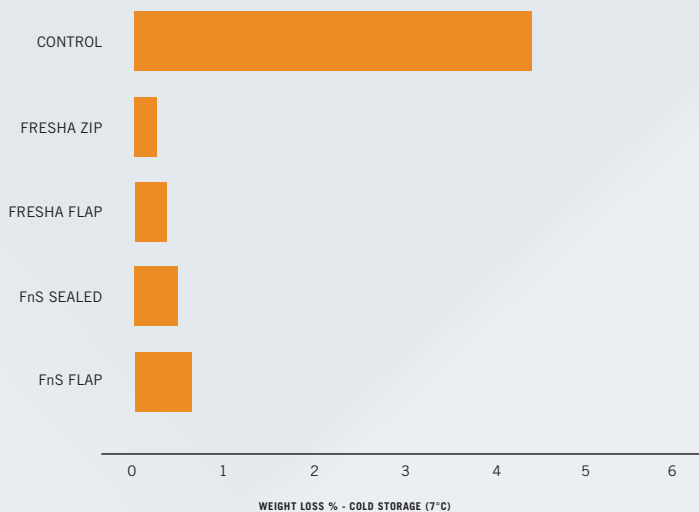
c.
**DRAMATICALLY
REDUCES
DISCOLORATION**

- + 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. 70 % Weight Loss reduction in storage (from 5.3% for Control to 1.5% in Fresh 'n' Smart®)
b. Significantly firmer in Fresh 'n' Smart® liners
c. Fresh 'n' Smart® technology dramatically reduces head yellowing and butt end browning

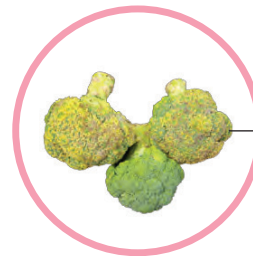
QUALITY + SHELF LIFE

- Significant postharvest life extension
- Fresh 'n' Smart® technology dramatically reduces head yellowing and butt end browning
- Significantly firmer in Fresh 'n' Smart® liners
- 70 % Weight Loss reduction in storage (from 5.3% for Control to 1.5% in Fresh 'n' Smart®)
- Good color retention in Fresh 'n' Smart® liners

+ 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
- Use of liners reduces packaging weight

PICTURES ON **DAY 33** AFTER PURCHASE FROM SUPERMARKET, STORED AT **7°C** AND RH **66.4%**



SHRINK WRAP



FRESH 'N' SMART