



a.

**90%  
WEIGHT LOSS  
REDUCTION**

*fresher*  
**LONGER**

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

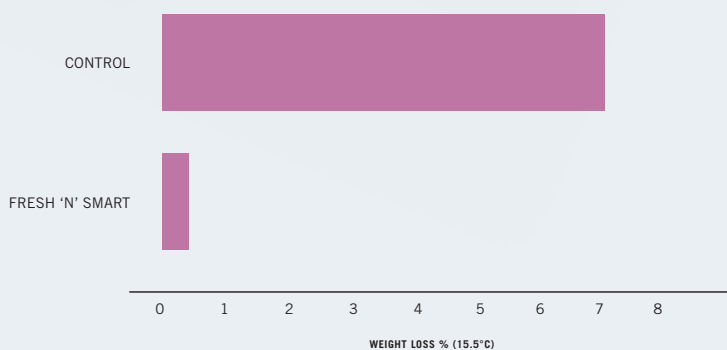
b.

**10 DAYS  
POST HARVEST  
LIFE EXTENSION**

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.



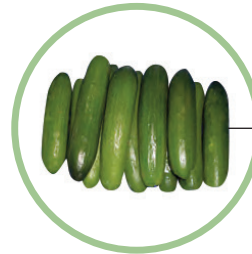
a. 90 % Weight Loss reduction in storage (from 6.9% for Control to 0.5 % in Fresh 'n' Smart® liners)  
b. 10 days post harvest life extension

## QUALITY + SHELF LIFE

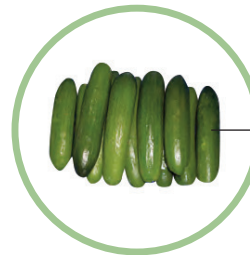
- Uniform color following storage/transport
- Fresh 'n' Smart® liners dramatically reduces dehydration
- Fresh 'n' Smart® reduces the yellowing process
- 90 % Weight Loss reduction in storage (from 6.9% for Control to 0.5 % in Fresh 'n' Smart® liners)
- Extends postharvest life by at least 10 days

## + TRANSPORT/RETAIL

- Reduction in product weight loss
- Extends selling season, bridges gaps in production cycle and balances crop flushes and shortages
- 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
- Reduction in packaging weight and cost saving by eliminating shrink wrap and using Fresh 'n' Smart® liners



FRESH 'N' SMART  
21 DAYS AT 10°C  
+ 2 DAYS AT 20°C



CONTROL  
21 DAYS AT 10°C  
+ 2 DAYS AT 20°C