"NATURAL POSTHARVEST SOLUTIONS, INNOVATIONS TO COME"

BIOFRUIT CONGRESS

October 4th 2022





Postharvest innovations to extend the shelf-life of fresh fruit



- **CITROCIDE PC** and **CITROCIDE PLUS** for hygienic washing of fruit.
- **DETERSOL-BIO.** Detergent for postharvest cleaning of fruit.
- FUNG-CID BIO BNa. Treatment for citrus fruit decay control.



Certified organic NOP and EU inputs



Postharvest innovations to extend the shelf-life of fresh fruit

PlantSeal[®]

Shine-Free





- These **plant-based** coatings extend the shelf life of the fruit, by mitigating losses due to aging symptoms, display an excellent weight loss control and reduce chilling injury rind damage caused during cold quarantines or prolonged refrigerated transport.
- Citrus, apples, avocados, mangoes and others fruits.



Certified as both organic and suitable for vegan consumption.





New solutions for new markets



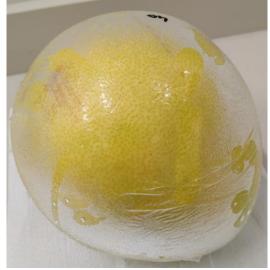
THE ORGANIC TOOLS TO REACH FAR MARKETS

- Avoid internal necrosis caused by chilling injury.



Alternative solutions to packaging?

- Some packers wrap pomelos with plastic film.
- Plastic film is not appreciated by final EU consumer. In some cases is banned.
- In one container 40 kg of plastic film is wasted.



Only in 100 containers more than 4.000 kg of plastic film is wasted.





Alternative solutions to packaging?

PlantSeal®



- Using PlantSeal we are saving all the plastic film.
- PlantSeal is a plant-based coating, so there is no any plastic additive.
- PlantSeal meets the requirements of vegan consumers, and it is certified for be used in Organic farming EU.



Coating	Composition	Dose	g plastic aditive/kg Fruit	Kg Fruit per container	Plastic used per container	Plastic saved per container
Plastic Film	Film PE/PP	2,3 g/kg fruit	2,3 g/kg	17.000 kg	40kg	-
PlantSeal®	Plant-based	1,0 g/kg fruit	0g/kg		Okg	40kg

SAVING 4000 KG OF PLASTIC EVERY 100 CONTAINERS



Thanks for your time and attention Any question?