



SUFRESCA
AVOCADO

Fresh thinking *for fresh fruit*



Coating the impossible

We aim to offer food producers anywhere around the world, a simple, affordable and sustainable solution for prolonging the shelf life of fruit - helping create a plastic free world where costly food loss and waste are a thing of the past.

Natural edible coating



Water-based emulsion

Applied post-harvest at the packinghouse, creating imperceptible dry coating



Natural & Biodegradable

Made of plant-based additives and naturally occurring organic compounds, our coatings are essentially food



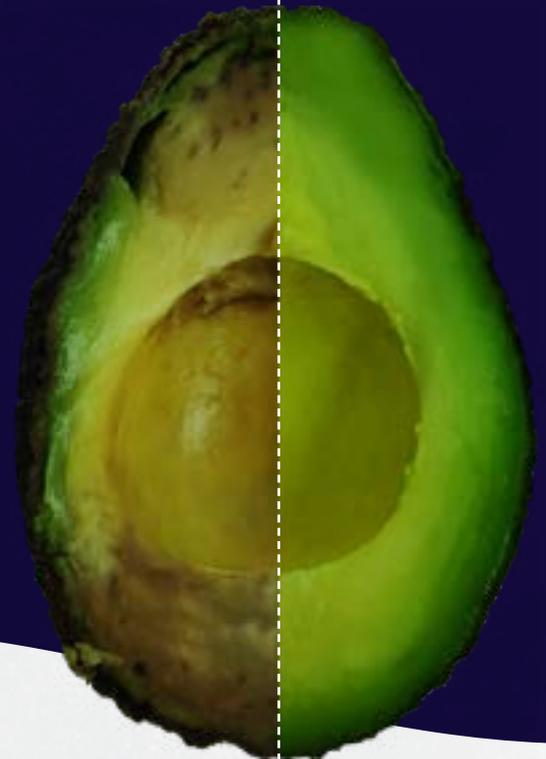
Suitable for **organic produce**



In compliance with **EU regulation**

UNCOATED

COATED



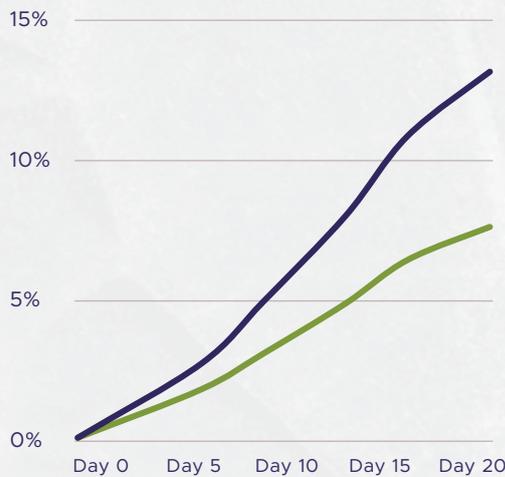
Hass Avacado

Trial with avocado exporter

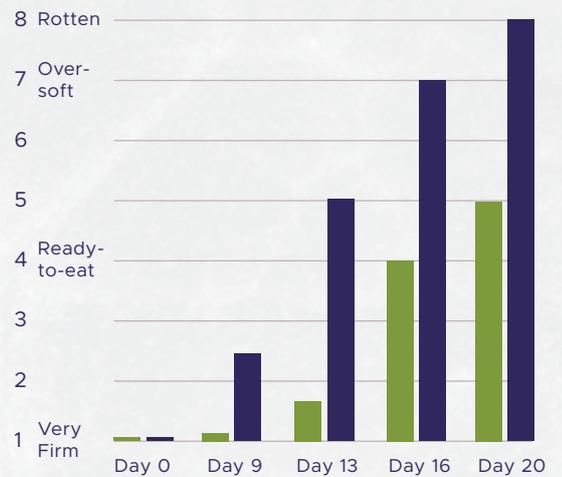
Ambient Conditions
17°C ±2

Coated
 Control

Weight Loss



Firmness



Natural-looking avocado that stays fresh longer

Sufresca ensures your avocados arrive at their destination safely, through the marketplace to consumers. Our coating slows down ripening, weight loss and subsequent degradation and decay, under cold, ambient, and changing conditions. Sufresca coated avocados can undergo artificial ripening and live on - ready-to-eat - for days and days.



No taste



No odour



Transparent



Ultra-thin



No excessive gloss



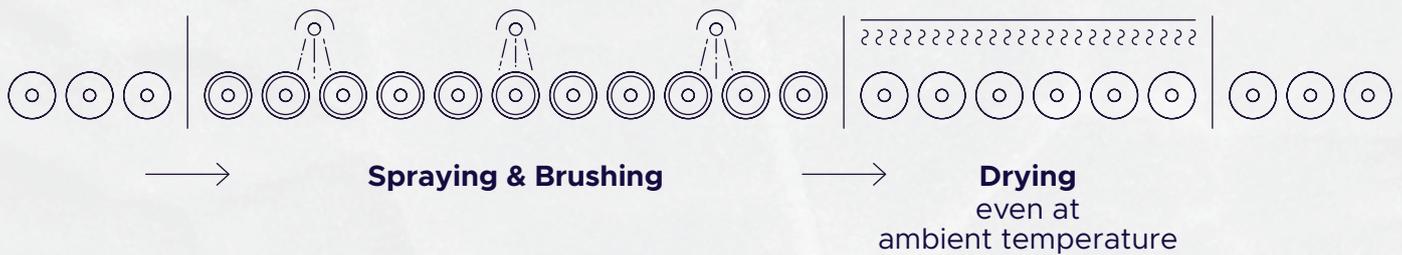
No texture



Easy to use

Sufresca requires no specialized equipment and dries quite fast. Any application line such as those commonly used for waxing or washing, will do. Our coating can be easily implemented in any packinghouse, big or small, anywhere in the world.

Typical application line commonly used



How does it work?

Based on our novel **COATECH** technology, Sufresca partially seals the skin to allow optimal exchange of gases between the fruit and the environment, such as oxygen, carbon dioxide and water vapor. It means the avocado's internal atmosphere is modified to slow down postharvest natural processes, while avoiding the impairing effects of over-sealing.

Controlled Respiration → ←

Moisture stays in





SUFRESCA
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From Tree to Market



Better from the Start

Sufresca allows for less premature ripening, degradation, and overall losses during transit. It means better quality produce, a better position at the final point of sale, and additional market opportunities

Ripening

Sufresca does not disrupt to natural ripening or current artificial procedures

Ready-to-eat

Sufresca preserves the highest quality and creamier avocados. It means compliance with retailer demand - fewer in-store losses, no plastic packaging and a happier consumer



COATED

UNCOATED