



SUFRESCA
PEPPER

Fresh thinking *for fresh pepper*



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



UNCOATED

COATED

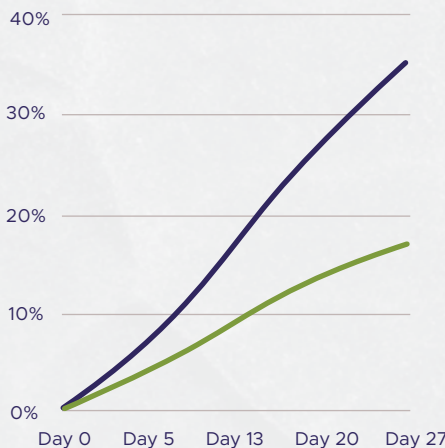
Bell Pepper

Ambient Conditions

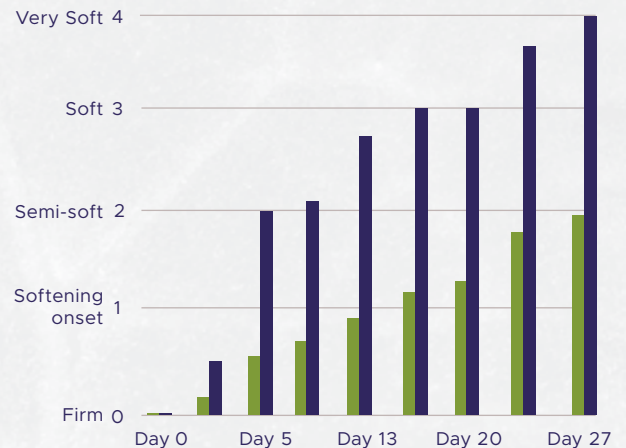
22° C ±3

■ Coated
■ Control

Weight Loss



Firmness



Natural-looking pepper that stays fresh longer

Sufresca ensures your peppers arrive at their destination safely and reduces spoilage at supermarkets and homes. Our coating slows down maturation, weight loss and subsequent degradation and decay - even under cold, ambient, and changing conditions.



No taste



No odour



Transparent



Ultra-thin



No excessive gloss



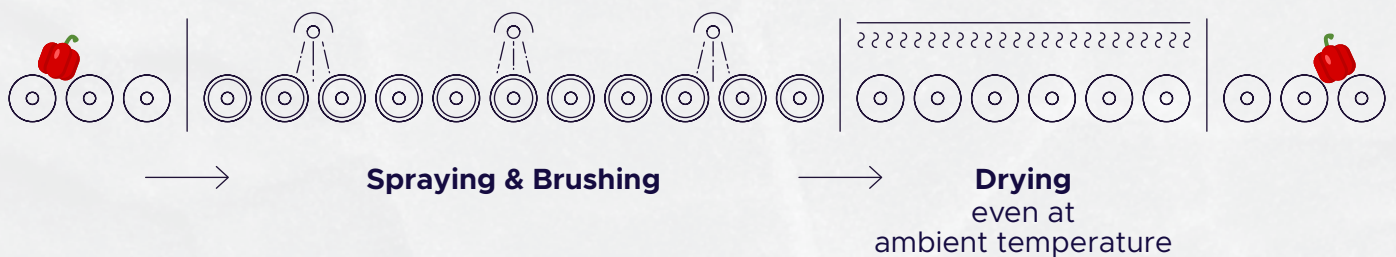
No texture



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 pepper's internal atmosphere is modified to slow down postharvest natural processes, while avoiding the impairing effects of over-sealing.

Controlled respiration → ←





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From plant to market



Better from the start

Sufresca delivers longer postharvest shelf life to ensure fewer customer rejects or fines. It means peppers can be harvested a bit later, when they are valued the most.

Reaching the market

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

Standing Out

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



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