



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 an imperceptible dry coating



## Natural & Biodegradable

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



Suitable for organic produce



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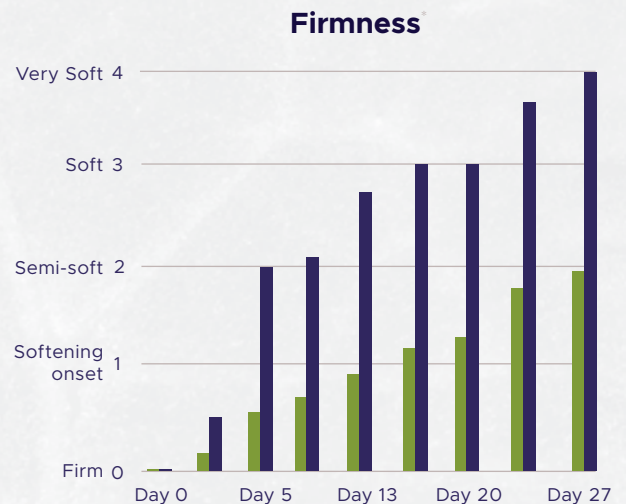
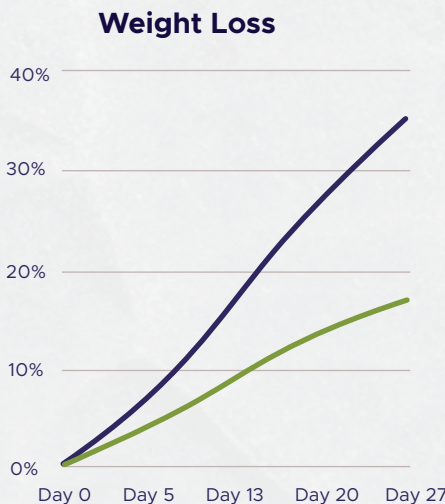
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## Bell Pepper

Ambient Conditions

22° C ±3

■ Coated  
■ Control



## Natural-looking pepper that stays fresh longer

Sufresca ensures your peppers arrive at their destination safely and reduces spoilage at supermarkets and home. 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



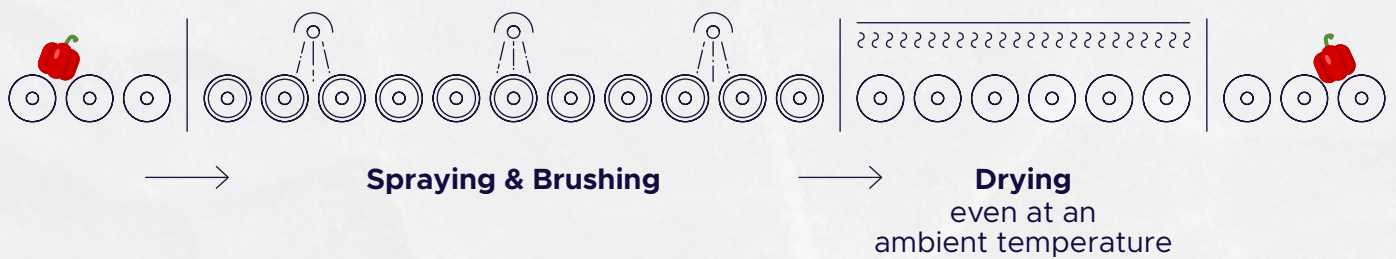
No texture



## 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. This means that 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. This means that 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, firm and attractive peppers. It means compliance with retailer demand - fewer in-store losses, no plastic packaging and a happier consumer.



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