

PROTECT BERRIES FROM FUNGAL DECAY – CHOOSE BERRISYS!

THE CHALLENGE

- Fungal decay, especially from *Botrytis cinerea*, can compromise the quality and appearance of blueberries during transportation and storage.
- Spoiled or damaged fruits can result in lost revenue and wasted resources.
- Reduced shelf life limits marketability.
- Long transport times increase the likelihood of quality deterioration.



THE SOLUTION: SO₂

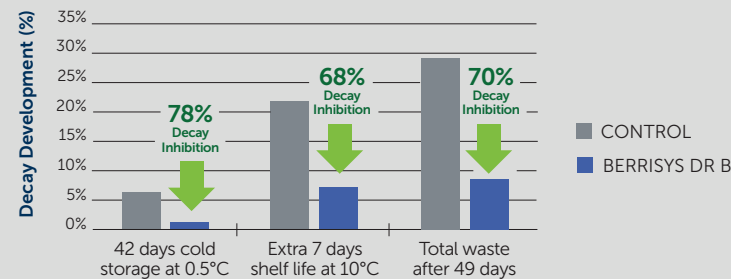


Berrisys is a game-changer in blueberry preservation. Sulfur dioxide-generating sheets effectively prevent post-harvest decay, extending blueberry shelf life by up to 49 days.



BERRISYS DR B (DUAL RELEASE BLUE)

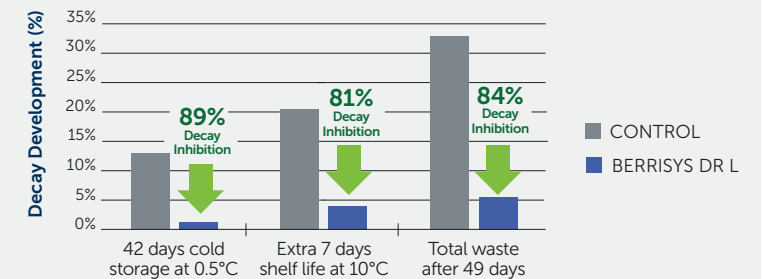
Incidence of *Botrytis* decay in clamshell packaging



Efficacy of Berrisys DR B BLUE (WAX) against post-harvest decay on blueberries stored under normal atmosphere cold storage and supermarket shelf-life conditions

BERRISYS DR L (DUAL RELEASE GREEN)

Incidence of *Botrytis* decay in BULK packaging



Efficacy of Berrisys DR L recyclable against post-harvest decay on blueberries stored under normal atmosphere cold storage and supermarket shelf-life conditions

“ It helps prolong shelf life, it fights Botrytis and gives us extra peace of mind.”

— Tian Capes, Packhouse General Manager for Six33 Berries Packing



Witness the power of ultimate freshness
from farm to table.