



**SmartFresh™**  
Quality System

# Pack Freshness with Confidence

**SmartFresh™ Quality System for Stone Fruit**

**AgroFresh**





## Gain an advantage.

Safeguard the quality of your stone fruit with confidence and help reduce food loss and waste with the **SmartFresh™ Quality System**, an AgroFresh solution. Deliver more attractive stone fruit to consumers. Locking in freshness and protecting against harmful outside ethylene effects begins with SmartFresh™.

The SmartFresh™ Quality System is the original post-harvest choice to help maintain consumer-desired produce freshness, and is available in a variety of formats designed to fit your facility or usage requirements.

- A complete system of proven solutions, customized use recommendations, versatile application formats, high-touch service and application verification.
- Backed by comprehensive science, extensive R&D databases, local application of deep global learning and continuous innovation.

### Key benefits:

- Helps achieve higher packout
- Helps protect internal and external quality
- Helps maintain pulp firmness
- Extends the storability period and shelf life
- Helps reduce shrink throughout the supply chain, as well as food loss and waste



Maintain quality. Increase confidence.

## PEACHES & NECTARINES



- Extend shelf life after preconditioning
- Increase firmness retention for storability without modifying flavor
- Reduce fruit loss during storage and transportation
- Can reduce wooliness (texture)
- Control internal browning and chilling injury, making fruit more attractive to buyers
- Maintain firmness at retail

### SEE THE DIFFERENCE



CONTROL



SMARTFRESH  
QUALITY SYSTEM

Trials with 21 days in cold storage + 7 days  
of shelf life

## PLUMS & PLUOTS



- Works for a wide variety of plums
- Maintain pulp firmness and acidity balance to deliver a better consumer experience
- Increase firmness retention without modifying flavor
- Reduce fruit loss during storage and transportation
- Consistently keep fruit fresher, better tasting and looking for a longer time

### SEE THE DIFFERENCE



CONTROL



SMARTFRESH  
QUALITY SYSTEM

Black plums after 21 days in cold storage  
+ 3 days of shelf life

## APRICOTS



- Achieve higher packouts
- Reach more distant markets
- Reduce fruit loss during storage and transportation
- Consistently keep fruit fresher, better tasting and looking for a longer time
- Maintain pulp firmness and acidity balance to deliver a better consumer experience
- Reduce skin bruising for better appearance and freshness

### SEE THE DIFFERENCE



CONTROL



SMARTFRESH  
QUALITY SYSTEM

29 days in cold storage + 3 days of shelf life

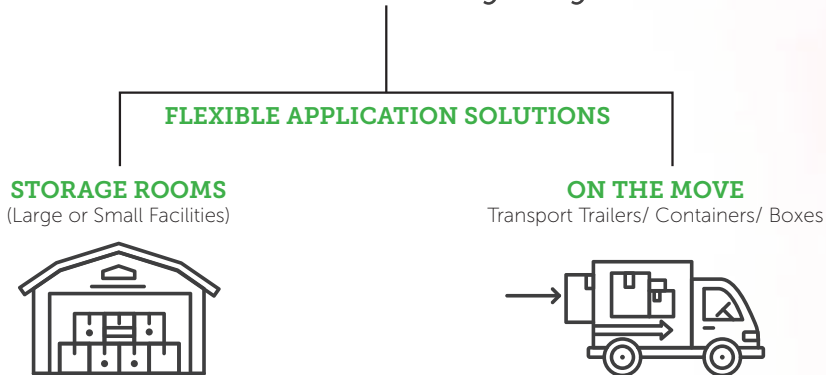
## How does it work?

The SmartFresh™ Quality System blocks ethylene receptors to pause the natural aging process of fresh stone fruit.

## When is it applied?

The SmartFresh™ Quality System can be applied at any stage of the supply chain between grower and retailer. We offer flexible solutions to accommodate your unique setup.

# SmartFresh™ Quality System



Be confident in your  
stone fruit harvest with  
SmartFresh™.

To learn more, contact your local AgroFresh  
representative or visit [agrofresh.com](https://www.agrofresh.com).

### Contact your local AgroFresh representative:

**Nicholas Michalisin**  
Eastern USA, 570 690 0313, [nmichalisin@agrofresh.com](mailto:nmichalisin@agrofresh.com)

**Fernando Edagi**  
Midwest USA and Canada, 530 304 3473, [fedagi@agrofresh.com](mailto:fedagi@agrofresh.com)

**Jackson Kempker**  
Western USA, 616 915 5114, [jkempker@agrofresh.com](mailto:jkempker@agrofresh.com)

# AgroFresh

We Grow Confidence™

[AgroFresh.com](https://www.agrofresh.com)

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