

MAINTAINING QUALITY FOR 20 YEARS. THAT'S SUSTAINABILITY!

THE CHALLENGE

Fresh produce has always been susceptible to over-ripening, with the resulting loss of flavor and nutritional value. Refrigerated transport and storage can help maintain quality and reduce waste – but those low temperatures come at significant costs in energy and emissions.



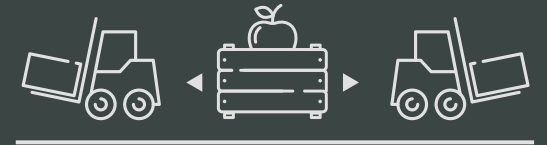
THE CHAMPION



SmartFresh™ is the game-changing post-harvest treatment that preserves quality during storage and transport

- Puts the ripening process "on hold" to protect just-picked freshness and quality
- Extends the storage window to improve inventory flexibility and opens up opportunities in new, more distant markets

AgroFresh



SmartFresh™
InBox Flex

NEW!



SMARTFRESH HELPS REDUCE CO₂ EMISSIONS:



- Allows produce to be stored at higher temperatures
- Helped take more than **10 million metric tons** of CO₂ out of the air from 2002 to 2018 in the U.S., France and Italy alone.*

*Analysis by The Context Network®



THE ORIGINAL 1-MCP

- The SmartFresh™ Quality System is a unique post-harvest tool for counteracting many of the undesirable effects of ethylene on fresh produce
- Simple, convenient application options for large and small storage rooms, transition bins and transport to retail



PROVEN PERFORMANCE

- Safely protects produce quality for peak flavor and texture
- Helps reduce food waste, energy use and emissions



20 YEARS
OF
SmartFresh™
Trust the Original 1-MCP

Reduce fruit loss and waste.
Increase packout.

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