

HELP ENSURE TABLE GRAPES ARRIVE IN PERFECT CONDITION.

THE CHALLENGE

- Fungal decay, especially from *Botrytis cinerea*, can compromise the quality and appearance of table grapes 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

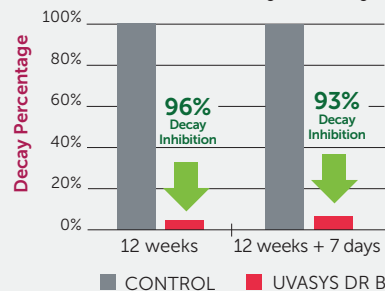


Uvasys has been the market leader in SO₂ (sulfur dioxide) sheets for more than 38 years. Our packaging sheets can't turn back the clock; however, they can **minimize the spread of decay by up to 80%**.



UVASYS DR B (DUAL RELEASE BLUE)

Incidence of *Botrytis* decay

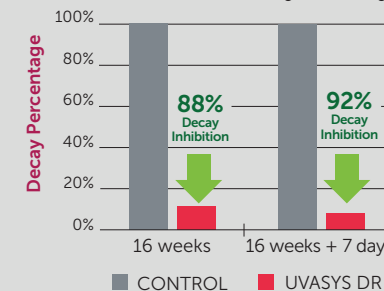


"Crimson Seedless" Trial, Hex River Valley
4.5 kg cartons, 4 mm x 36 perforation liner, stored at -0.5°C



UVASYS DR G (DUAL RELEASE GREEN)

Incidence of *Botrytis* decay



"Allison" Trial, Hex River Valley, loose in 4.5 kg cartons, 5 mm x 120 perforation liner (ventilation area: 0.17%), transported refrigerated (4°C) stored at -0.5°C (RH > 95%), shelf life at 10°C for 7 days (RH > 80%)

"We've been using Uvasys for more than 20 years. It has helped us deliver the freshest produce."

— Niël Kirsten, Managing Director for JDK



Keep your table grapes fresher for longer.
Uvasys is the proven, simple solution.