



# SUFRESCA CUCUMBER

Sufresca develops natural edible coatings to extend shelf-life of fresh fruits & vegetables to help create a plastic free world where costly food loss & waste are a thing of the past



In compliance with  
US Food Regulation



Natural &  
Biodegradable



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## COATECH™ Plus

Edible 2-in-1 Coating

Based on our principal coating - COATECH™ - Sufresca pioneers a 2-in-1 solution that slows down softening, shriveling and decay, as well as mold. With or without packaging, Sufresca prolongs shelf life of any cultivar in any presentation, while inhibiting growth of common fungal pathogens until the moment of consumption.



## ALGRAEN™

Edible Anti-fungal

Applied either alone as a low-cost anti-fungal coating, or as an add-in to already used mineral-oil-coating, such as the American Slicer variety, for reducing postharvest mold without market or regulatory limitations to provide consumers with zero residue fresher cucumbers.



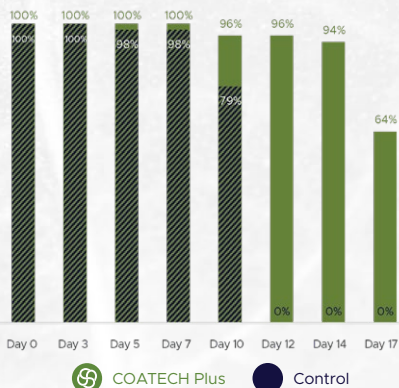
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## Industrial Pilot

% Grade A Salability





**SUFRESCA**  
**CUCUMBER**

## From Packhouse to Market



### Easy to Use *Packhouse*

Exactly the same technique and apparatus commonly used today for waxing as standard practice, only COATECH™ also dries fast under ambient conditions, so no heating is required.



### Forget MRLs

Natural and edible means no limitations on COATECH™ Plus or Algraen™, so no need worrying about meeting Maximum Residue Levels.



### Natrually Good

Long lasting high quality fruits benefit all by reducing in-transit loss and in-store shrink, opening farther market opportunities, as well as providing zero residues fruits and a happier consumer.



UNCOATED



COATED



No taste



No odor



Transparent



Micron-thin



Natural gloss



No texture