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SmartFresh™ ProTabs

The reliability of SmartFresh™ technology combined with a convenient tablet-release delivery system.



SmartFresh™ ProTabs



To provide increased customer convenience, AgroFresh offers SmartFresh™ ProTabs— an innovation based on our renowned SmartFresh™ technology. ProTabs are the result of 15 years of research and commercial expertise, providing the same residue-free and environmentally friendly qualities that have made SmartFresh technology the industry standard for freshness protection.

SmartFresh™ ProTabs

Simply activate ProTabs (specially formulated 1-MCP tablets) in the complementary ProPack, and after 24 hours in a sealed storage room, harvest quality is maintained for outstanding long-term performance. It's the ideal application system for independent growers and remote storage facilities.

Benefits include:

- **Control:** Select appropriate product sizes for your storage space and choose the application time that works best for you.
- **Reliability:** Get proven, consistent SmartFresh quality.
- **Improved results:** Control application timing and shorten harvest-to-application intervals.
- **Flexibility:** Expand your marketing window and lengthen marketing opportunities.



Convenience

To better accommodate your harvest and filling time, ProTabs technology has been specifically created to allow you to make your SmartFresh application whenever and wherever you need it:

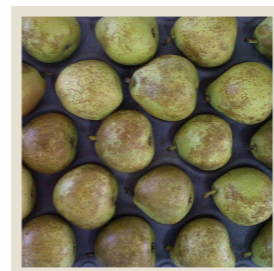
- No need to schedule, program and plan for the arrival of an applicator.
- No need to remove the kit after application: start your storage regime without worrying about room opening and generator retrieval.

The formulation's flexibility adds agility to room filling, storage, marketing and supply-chain management as the number of SmartFresh ProTabs is customized to the room size. Pre-commercial trials have proven that both small and very large rooms get the expected benefits, provided that Use Recommendations are properly followed.

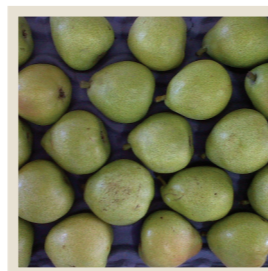


Proven Quality

AgroFresh has developed and manufactured this innovative formulation with its proven strong commitment to product quality, efficacy and reliability. The 1-MCP release has been studied and fine-tuned for CA and RA regimes. When you follow the SmartFresh Use Recommendations (available upon request, **1-866-206-1001**), ProTabs can help solve the problem of mushy, softening apples or pears and help take your business to another level.



Control



SmartFresh™ ProTabs

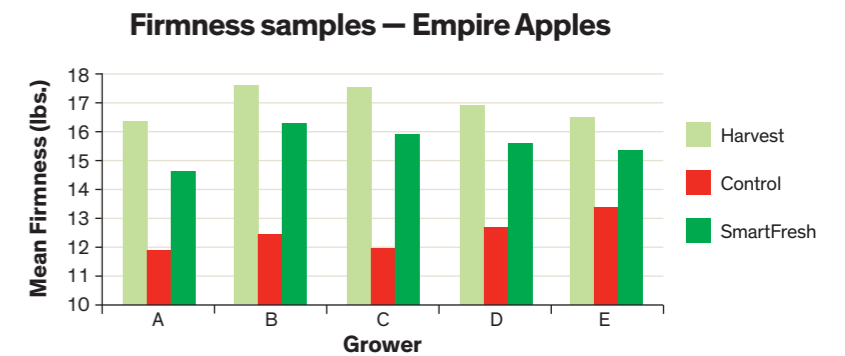
Approved Safety

Enjoy the confidence of using an EPA-approved, registered and confirmed formulation.

- Manufactured according to AgroFresh's high quality and safety standards.
- Tested and trialed for best release.
- Leaves no residues in the environment or on the fruit.

Easy to use.

Independent of your storage room's size and your choice of CA or RA regime, ProTabs technology complements your existing storage and is easy to apply. However, for optimum results and best fruit quality maintenance, it is essential to follow the Use Recommendations.



The mean firmness of 5 commercial Empire orchards at harvest and following approximately 8 months Controlled Atmosphere storage in 2007. Values represent the mean of 4 harvest dates between October 2-12. All orchards are located in the Lake Ontario region of western New York state.



Successful treatment depends on only three factors:

- 1. Fruit quality at harvest time**
Please refer to AgroFresh's Use Recommendations for guidelines on correct harvest management.
- 2. Application room quality**
As the active ingredient in ProTabs is a volatile product, an airtight room is necessary to achieve an optimal application and best results.
- 3. Application quality**
Please refer to the label and use instructions, which will guide you on the correct number of tablets to use based on your room size measured in cubic feet (room length x width x height).

Preparing existing storage space for use:

- Inspect doors and seals to confirm they are in good condition and seal tightly. Repair any cracks or openings in the walls, ceiling or floor. Seal any gaps with foam, caulking, duct tape or other sealants.
- Observe any light penetration into the room when doors are shut. Any light represents a gap that must be sealed.
- Check external areas around doors, pipes, seams, etc. with the refrigeration running. No airflow should be detected, especially around the door.
- Use a fan (even one of modest size) to maintain air circulation in the room during treatment.
- Shade fruit both before and following treatment to protect it from overheating.
- Refrigeration is not required for ProTabs application, but following good storage and handling practices will maintain fruit quality even longer.

