

SmartFresh™ SmartTabs™



Maintain the quality
of your harvest.

NORTH AMERICA | SMARTFRESH SMARTTABS

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Fresh-picked quality that lasts.



SmartFresh™ SmartTabs™ provide trusted quality protection for your harvest for up to four weeks, with or without refrigeration. The active ingredient, 1-methylcyclopropene (1-MCP), interacts with the fruit's ethylene-sensitive sites to delay softening, with an excellent safety profile and no residues left on the fruit or in the environment. Better quality means happier customers, more repeat purchases and less waste.

Application is easy!

First, verify that you have the proper airtight enclosure required for an effective, do-it-yourself application, or learn how to make your own as described on the back of this brochure. Then, visit agrofreshstore.com or call 877-527-3135 to shop by fruit and room size to determine the number of SmartFresh SmartTabs needed for your operation. Upon delivery, just follow the enclosed Use Instructions.

Beyond apples.

Gain more time to sell a variety of fresh fruits. SmartFresh technology has already worked wonders for the quality of apples available to consumers. Now, put SmartFresh to work with other fruit, including pears, avocados, kiwi, cantaloupe and honeydew melons, persimmon, and stone fruits such as apricots, peaches, plums, and nectarines.

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Successful treatment depends on these factors:

1) Fruit quality (especially timely harvest)

Please refer to the **Apple Use Recommendations booklet** or mobile **App** for guidelines on correct harvest maturity and maximum interval from harvest to treatment for best results. Recommendations vary among common apple varieties and are designed to preserve fruit firmness and provide control of common storage disorders. Your booklet will be mailed or a link to the App will be provided upon order.



2) Application room quality

SmartFresh™ technology is a volatile product that requires an airtight storage room during application. You can use a trailer or partition an existing storage room by constructing a sealed tent out of lumber and plastic.

3) Application quality

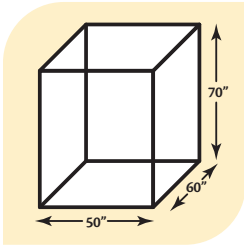
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- Inspect doors and seals to confirm they are in good condition and seal tightly. Inspect for any significant openings in the walls, ceiling or floor. Seal any gaps with foam, caulking, duct tape or other sealants.
- During daylight, stand in the storage room with the doors shut and lights out. Any light penetration into the room shows a gap that must be sealed. Seal floor drains and fill defrost-line water traps.
- If the space is refrigerated, check external areas around doors, pipes, seams, etc. with the refrigeration running. No airflow should be detected, especially around the door (top, bottom, center and sides).
- Seal any connections to other rooms (such as large openings and doors) using 4-mil or thicker plastic film, securely taped at all edges.
- 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 from over-heating. Refrigeration is not required for SmartFresh SmartTabs to work. However, refrigeration and use of standard handling practices will maintain quality even longer.





Construct frame with PVC pipe.

Construct an airtight enclosure to maximize your SmartFresh™ technology investment:

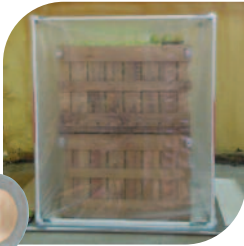
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After 24 hours, the cover is removed from the bins and the apples are handled as you would normally store your fruit. The plastic cover and frame can be removed as a single unit and re-used without the need to fit the plastic over the frame for each treatment.

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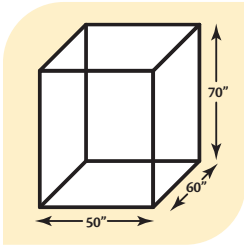
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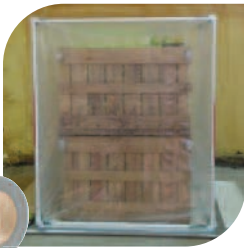
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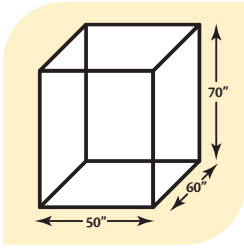
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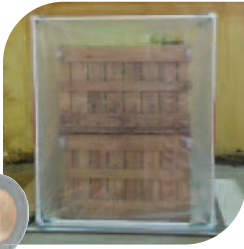
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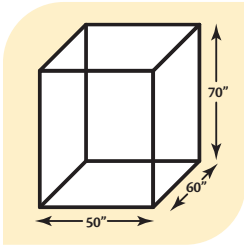
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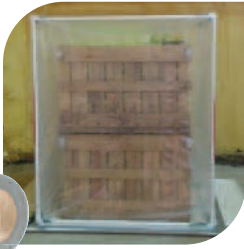
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