SmartFresh™ ProTabs

SmartFresh™
an AgroFresh solution



Fresh-picked Quality and Convenience.

UNITED STATES | SMARTFRESH PROTABS

The quality protection of SmartFresh™ technology in a convenient tablet-release system.



Trust your fresh-picked quality to SmartFresh™ ProTabs—the convenient way to deliver the industry's most renowned freshness protection. The result of 16 years of research and commercial expertise, ProTabs offer you all the residue-free and environmentally friendly benefits of SmartFresh™ technology, tailored to your facilities and your schedule.

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.



Choose size (200mL, 1L, 4L) depending on room size

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.

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.

Ordering SmartFresh ProTabs is as easy as application. Go to agrofresh.octochemstore.com

Ease of 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 optimal results and best fruit quality maintenance, it is essential to follow the Use Recommendations.

Successful treatment depends on 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.

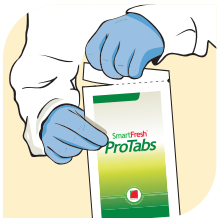
3) Application quality

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.

OPEN.



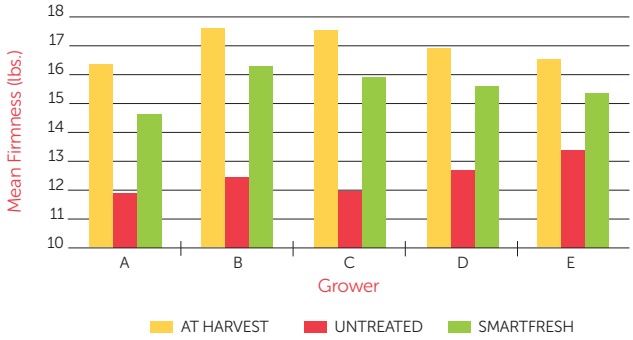
ADD.



GO.



FIRMNESS IN EMPIRE APPLES



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.

SCALD IN D'ANJOU PEARS



UNTREATED | SMARTFRESH PROTABS

200 Days After Application + 7 Days Of Shelf Life





Offer the apple quality your customers crave.

Capitalize on the convenience of SmartFresh™ ProTabs.

To learn more about SmartFresh ProTabs,
call 1-877-527-3135 or visit agrofreshstore.com

COMMERCIAL MANAGER:

U.S.:
Gustavo Zanette, 404-550-9587,
gustavo.zanette@agrofresh.com

PLEASE NOTE: Individual results may vary. AgroFresh cannot guarantee comparable results. Read entire label and directions before using product.

NOTICE: AgroFresh makes no representations or warranties as to the completeness or accuracy of any information contained herein. Recipients must make their own determination as to its suitability for their purposes prior to use, and nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent. AGROFRESH MAKES NO WARRANTIES OF ANY NATURE, EXPRESS OR IMPLIED, WHETHER REGARDING MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, NON-INFRINGEMENT OR ANY OTHER MATTER, ALL OF WHICH ARE EXPRESSLY EXCLUDED.

© AgroFresh Solutions, Inc. All rights reserved. SmartFresh is a trademark of AgroFresh Inc.

AgroFresh