

AgroFresh aims to revolutionize banana practices

RipeLock™ Quality System solves challenges in banana shipping, storage and shelf-life.

Improved ripener inventory management, less retail waste and a superior home experience are among the benefits of the new RipeLock™ Quality System from AgroFresh Solutions. Used as an alternative for Banavac and when shipping in non-controlled atmosphere (CA) containers, RipeLock extends green and yellow life without changing standard banana handling processes. The RipeLock system is based on a next generation laser micro-perforated Modified Atmosphere (MAP) bag, combined with AgroFresh's well-known 1-methylcyclopropene (1-MCP) expertise.

The unique RipeLock MAP bag extends banana green life while limiting the risk of peel splitting, rots and molds. Its anti-condensation technique maintains the ideal humidity level and reduces water inside the bag. This prevents fruit dehydration and avoids fruit weight loss during shipping.

RipeLock is proven effective in replacing CA and Banavac on intermediate shipping length routes. The system enables shippers to hold green fruit in better condition over a longer period of time without increasing time and labor costs. Underdeck CA shipments are also possible without any negative effect on fruit quality.

Applied at the final stage of the ripening cycle, RipeLock 1-MCP works synergistically with the MAP environment inside the bags. The product

extends extend yellow life 4 to 6 days over any existing technologies, helping customers deliver consistently higher color grades with lengthened shelf life. Application is efficient and requires no extra handling, such as cutting bags, sealing or re-stacking. The application timing integrates into the existing ripening cycle to minimize disruptions.

With RipeLock, color and shelf-life benefits continue even after removing bananas from MAP bags. Therefore, retailers can choose to display bananas either in or out of the bags, based on their needs.

A recent household panel study with 160 consumers in the United Kingdom revealed how RipeLock affects banana taste and appearance, which are key factors in buying decisions. Seven out of ten study participants preferred the quality of RipeLock bananas over untreated, in-market bananas. The study showed that



In-market

31%

Which of the two bunches of bananas did you prefer?

RipeLock™

69%

In-market

57%

How likely would you be to buy these bananas if they were for sale in your usual store for a reasonable price?

RipeLock™

81%

registered for use in United Kingdom, Belgium and the Netherlands. The company expects registration in Germany in early 2016.

As a result of this product expansion, AgroFresh extended its European team by adding Ivan Van Dessel, a banana industry specialist who will support adoption of RipeLock.

"We are pleased to add more specialist

RipeLock could reduce retailer and in-home waste by maintaining fruit longer at the bright yellow color and fresh flavor that consumers prefer.

"We see potential for RipeLock to become the new industry standard," said André Vink, European Manager, RipeLock. "Our goal is to help increase banana sales and reduce waste by keeping fruit longer at optimal color grades."

AgroFresh developed RipeLock over several years to ensure it would bring both operational and commercial benefits to the banana industry. AgroFresh also offers the well-known and highly effective SmartFresh™ technology for apples, kiwis and pears, which is proven to increase storage quality and improve customer experience.

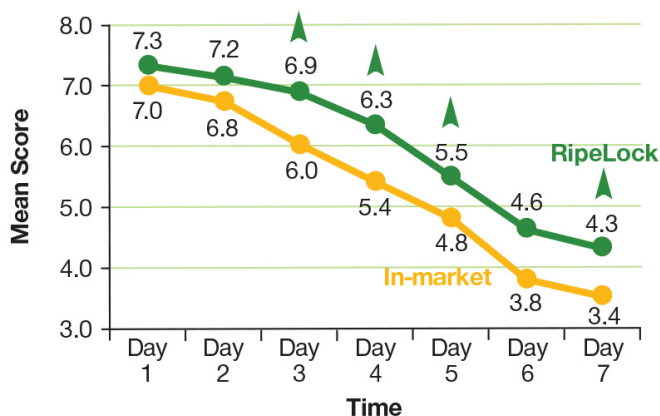
With recent registrations in France, Italy and Austria, the RipeLock Quality System is now available in most European countries. It was previously

knowledge to help customers integrate RipeLock into their operations and marketing so they can enjoy the full benefits of this value-enhancing technology," Vink said.

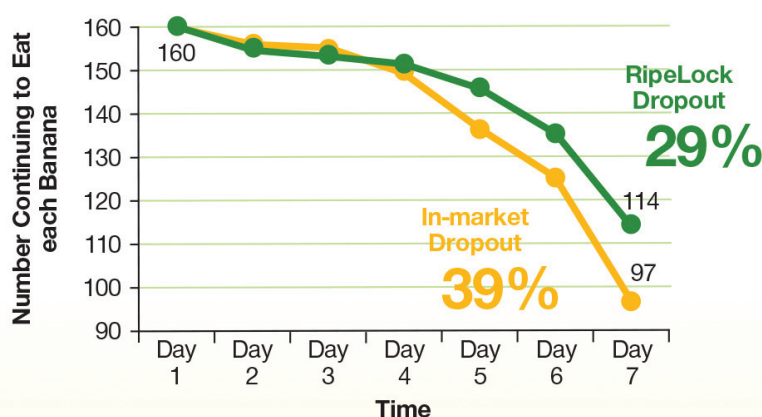
RipeLock is one of several products in the AgroFresh family, all designed to maintain freshness, quality and value of fresh produce. The company's flagship product is the SmartFresh™ Quality System, proven to protect fruits from ethylene damages during storage and transport. The company also markets Harvista™, a harvest management tool to enhance yields of best quality fruit.

"Maintaining food quality and eliminating waste are vitally important as the industry seeks to find new and creative ways to provide the best possible food for the most people, Vink said. "AgroFresh is proud to play a leading role in that effort."

Daily Opinion of Color



Measurable Reduction in Waste After 7 Days





Control the ripening progression of bananas during shipping, distribution and display.

The **RipeLock™ Quality System** is a revolutionary fruit quality management system specifically designed for the banana industry. This innovative ethylene-control system (a combination of a new generation MAP Bag and a special 1-MCP formulation) gives you perfect color bananas, every day, and allows you flexible inventory management.

The proven benefits are clearly visible:

- Extended “yellow life” for bananas
- Delayed development and reduced incidence of sugar spots
- Reduced or delayed crown/neck dehydration
- Extended life at retail and better taste for consumers

Traditional Banana Ripening



4 days after scheduled delivery to retailer

Bananas Ripened with the RipeLock™ Quality System



4 days after scheduled delivery to retailer and removal from RipeLock Bag

To learn more, go to www.agrofresh.com/ripelock-technology